

THE NATIONAL

EXP

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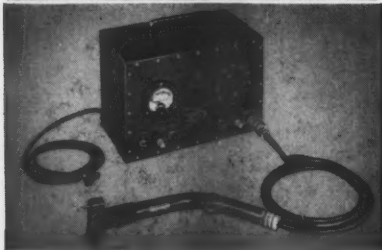
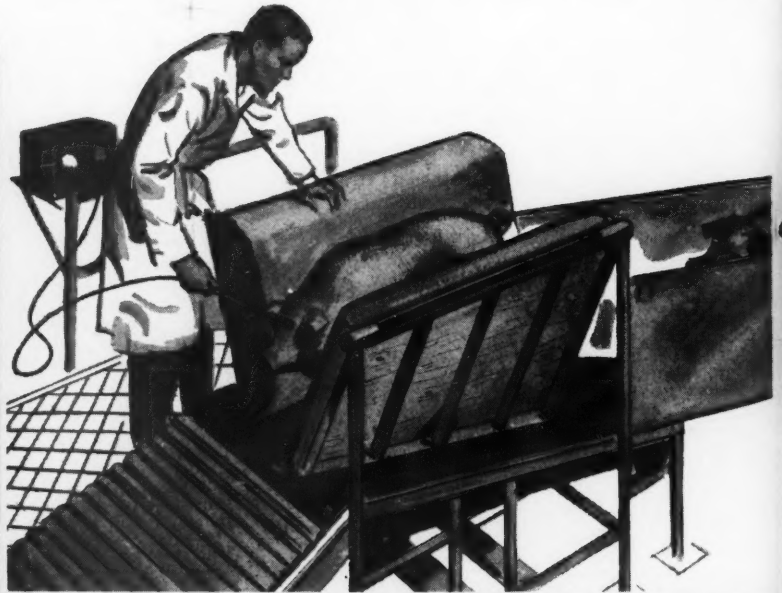
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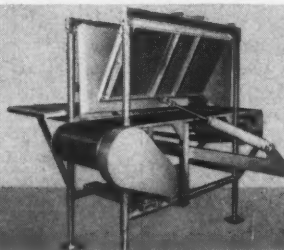
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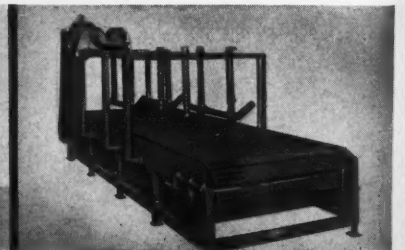
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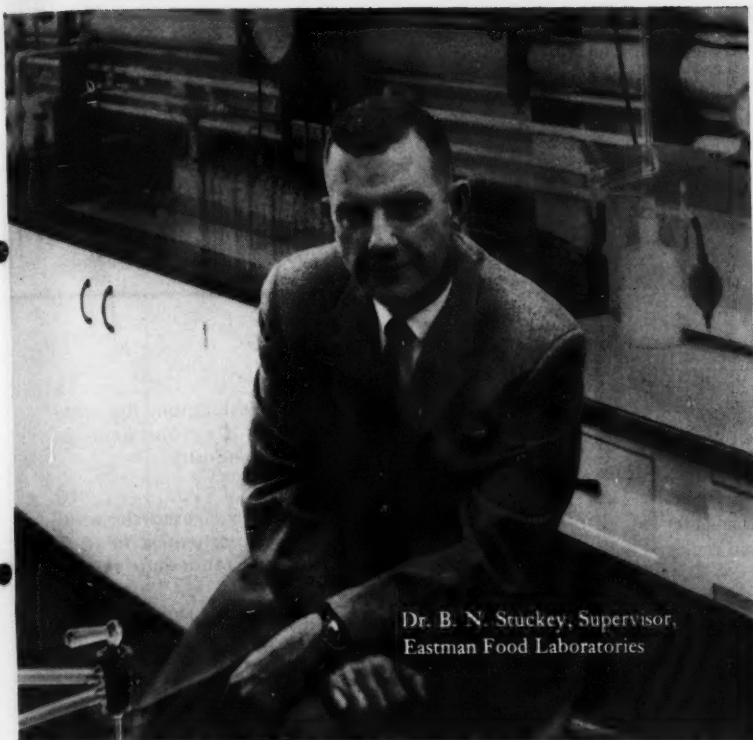
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Eastman Food Laboratories

**"If you are using an antioxidant...  
or if you are purchasing ingredients  
stabilized with an antioxidant...  
the chances are it's a Tenox antioxidant."**

"Why should this be so?"

"Well, first and foremost is the product itself. Eastman manufactures every principal food-grade antioxidant being used today—butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT) and propyl gallate (PG). Singly or in combination, in solution, in flakes or pellets, whatever your antioxidant requirement, there is a Tenox antioxidant formulated to meet that requirement.

"And there are other reasons, more intangible perhaps, but equally valid.

"Consider Eastman's antioxidant research and development program, for instance. Since introducing butylated hydroxyanisole as Tenox BHA in 1948 we have synthesized many other promising compounds, screened them for toxicity and evaluated their effectiveness. Based on

this experience our people have accumulated an invaluable background of information about oxidation in food products, the role of antioxidants and the theoretical chemistry involved.

"As a result of this work the food industry can today choose from a variety of antioxidants and formulations to meet a broad range of problems. And the future promises antioxidants which will be even more effective.

"Then there are studies of application requirements and techniques. Just as synthesis and evaluation of new antioxidants are vital to progress, so are application procedures, methods of analysis and assistance in enabling food processors to use antioxidants most effectively.

"Our food laboratories here in

Kingsport, Tennessee have maintained a continuing program to develop this kind of information with which to help food processors whenever and wherever needed. Also, by keeping abreast of government regulations and by maintaining contact with the various agencies involved, we are often able to assist processors in determining what antioxidants may be used, how much, labelling requirements, etc.

"Important, too, is a continuing program for production improvement. The production of food additives requires extremely close control of quality during manufacture. Experiences gained in synthesizing new antioxidants, development of more exact methods of analysis and a thorough knowledge of industry needs—all contribute toward achieving the highest purity possible and in those forms best suited to meet the requirements of food processors.

"One measure of our efforts in this regard is the declaration of contents on every Tenox label.

"When you buy or specify a Tenox antioxidant then, you are assured of the finest antioxidant today, the prospect of an even better one tomorrow and the aid and assistance of a company who is vitally interested in the food industry and is proving it. We believe that it is for these reasons that a major portion of the food industry depends on Tenox to protect its products against oxidation."

# Tenox

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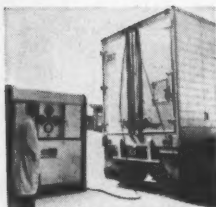
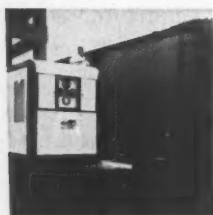
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*\* Actual Pureco Test*



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VOLUME 143 NOVEMBER 26, 1960 NUMBER 22

# **THE NATIONAL Provisioner**

15 W. Huron St., Chicago 10, Ill.

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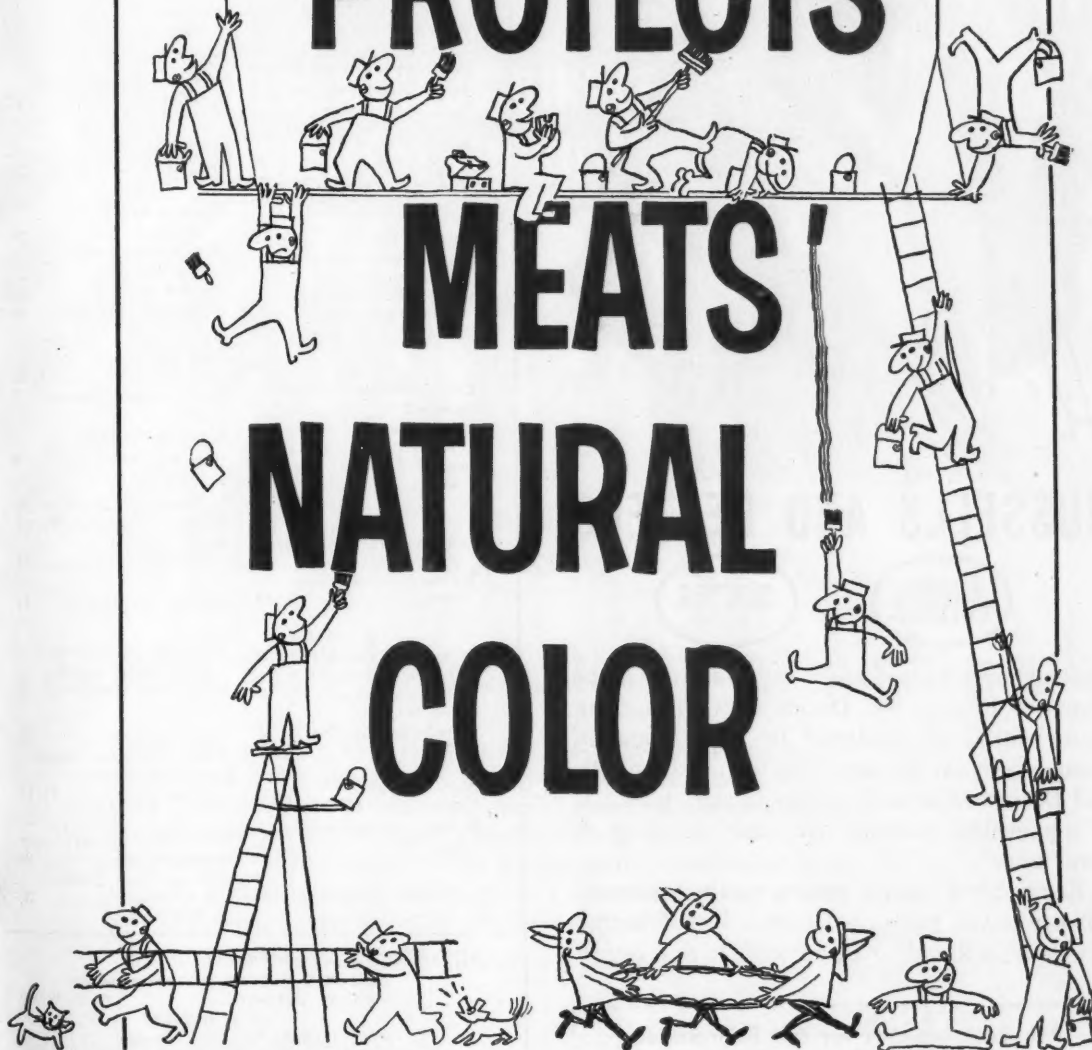
The National Provisioner, The Daily Market & News Service, Purchasing Guide for the Meat Industry, American Miller and Processor, Feeds Illustrated, Consolidated Grain Milling Catalogs, Feeds Illustrated Daily, American Miller Daily and Feed Trade Manual.

Published weekly at 15 West Huron St., Chicago, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S., \$4.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1960 by The National Provisioner, Inc. Trade mark registered in U.S. Patent Office. Second class postage paid at Chicago.

THE NATIONAL PROVISIONER, NOVEMBER 26, 1960



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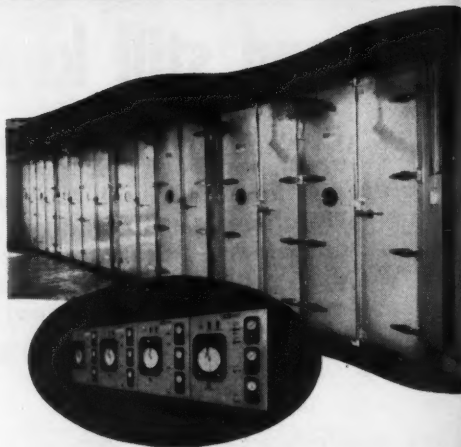
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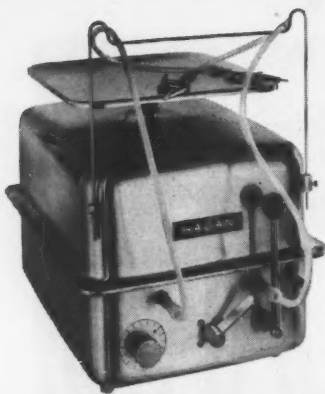
The New F-M Union Scale

#### Union Scales

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- Suspended Platform Counter Scales With Double Beam (with or without scoop)
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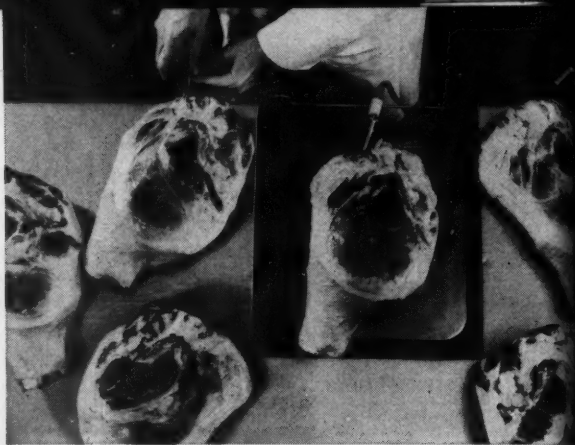
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Desired  
pickle percentage  
with Hagan Scale  
—automatically!

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**1** The ham on the Scale is pumped automatically, while operator clamps needle in ham on left.



**2** Operator pushes pumped ham into receiver, at the same time moving ham from left onto the Scale.



**3** While ham is automatically pumped, operator inserts needle in the artery of the ham on the right.



**4** Ham on Scale has been pumped, so operator pushes it towards receiver, moving right ham onto Scale.



**5** Cycle is now complete, and while ham on Scale is pumped, operator is inserting the needle in the next ham on the left.

**DOUBLE SAVINGS . . .** with the Hagan Automatic Ham Scale. Not only a time saver, the Hagan Scale is far more *accurate* than manual

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**DOUBLE BUTT HAMS**  
give you "look alike" halves for  
higher profit potential



You'll wonder where the shank end went when you process semi-boneless hams the modern double butt way. Because both shank and H-bone are removed, both ends look alike, process uniformly for better flavor and more center type slices.

*Please turn page for the whole story of the most profitable half ham*



## Process semi-boneless hams in VISKING's ZEPHYR or fibrous casings and overwrap with printed VISTEN film

Action at the meat counter is what you want for your brand. You'll get it with double butt hams. Your retailers will be able to sell them whole, in halves or by the slice at the best possible profit.

Ask your VISKING technical representative for a demonstration. He'll show you the advantages of VISKING's ZEPHYR and

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If your ham sales are not what you'd like them to be, investigate double butt hams processed in VISKING's ZEPHYR or fibrous casings and overwrapped with VISTEN film.

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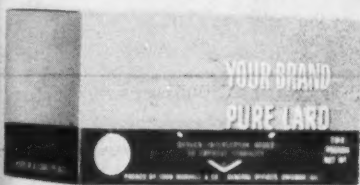
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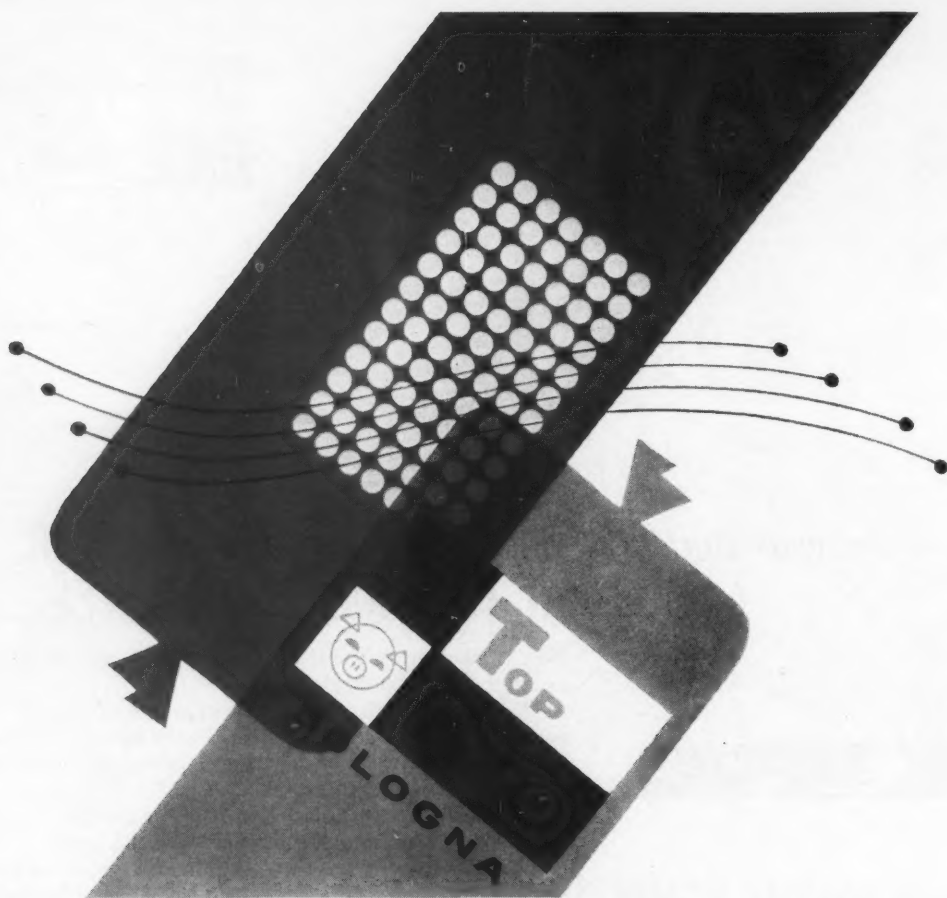
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**Tee-Pak, Inc.** Chicago • San Francisco

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# THE NATIONAL PROVISIONER

November 26, 1960

VOLUME 143 NO. 22

## Good, Better, Best

We are convinced that one of the meat industry's greatest opportunities for making greater profits in the long run lies in developing and offering better products to consumers. Note that we do not say cheaper products, although if economy can be combined with other improvements, meat packers will be serving better their own interests as well as those of producers, retailers and consumers.

Such a breakthrough in improving product quality has been achieved by one large firm in developing a pre-slaughter method for making beef more tender. Providing consumers with greater satisfaction through this technique, and similar ones, will, we believe, have more significance for the beef business than any changes that can be made in the grading system.

If federally inspected packers and processors do acquire greater freedom in handling smoked meats through the abolition of the MID green-smoked weight regulation, we hope it will result in fulfillment of the promise that seems to be implied in industry arguments for the change, i.e., that packers will turn out better smoked meats that are more satisfactory to the consuming public, and that good product will ultimately drive most of the sub-standard variety out of the market.

While meats have always faced some competition from other foods, this external battle has probably been less fierce than those which have raged between foods of less unique character. We are convinced that there will be more competitive pressure on meat from the outside in the future. One of the ways in which it must be met is to make meat so satisfactory to consumers that substitutes and alternatives will always remain second- and third class antagonists.

## News and Views

**Shackling and Hoisting** of conscious animals will be prohibited in all federally inspected slaughtering plants in Canada as of Thursday, December 1, when regulations issued by the Canada Department of Agriculture under the 1959 Humane Slaughter of Food Animals Act become fully effective. Sheep and swine also must be rendered insensible before slaughter by prescribed methods—mechanical or electrical stunning or carbon dioxide anesthetization—as of December 1. Canada's humane slaughter law went into effect last January in regard to cattle, calves and horses, but the 11-month delay was provided in the case of sheep and swine slaughter and kosher pre-slaughter restraint to give firms more time to convert their methods.

Canada, like the U.S., has approved the Jewish ritual slaughtering method, or "Schechita." Under the Canadian regulations, however, kosher-slaughtered animals must "be adequately restrained in a device or a means approved by the Veterinary Director General" of the Health of Animals Division, Production and Marketing Branch, Canada Department of Agriculture. One device has been approved—the Can-Pak kosher restraining pen described in THE NATIONAL PROVISIONER of September 10, 1960. The developer, Canada Packers, Ltd., Toronto, has made information and plans relating to the restraining pen available to all without royalty.

**Problems Arising** from fire and casualty insurance programs will be discussed at a meeting for American Meat Institute members on Wednesday, December 7, in the Sheraton-Blackstone Hotel, Chicago. Noting that such insurance costs the industry about \$16,000,000 a year, AMI president Homer R. Davison said: "I think it is very important for us to get together and find out whether we, as an industry, have adequate modern protection for a charge that is not improper." A panel discussion on workmen's compensation will open the meeting at 9:30 a.m. Panelists will be Dr. Tracy Barber, Geo. A. Hornel & Co., who will discuss ways of minimizing risk; John Kraus, Liberty Mutual Insurance Co., who will outline benefits of insuring the compensation exposure, and Ernest S. Oberdorf, Robert F. Coleman, Inc., who will talk about having the risk self-insured. William H. Brewster, National Bureau of Casualty Underwriters, will discuss automobile bodily injury and property damage insurance during the afternoon. A panel discussion by managers of insurance departments or insurance buyers for industry firms will be the final event.

**State Grading** will be sought in Kansas next year to clear the way for state-inspected plants to supply all state institutions, James W. Putnam, counsel-secretary of the Kansas Independent Meat Packers Association, announced following a conference in Emporia with officials of the State Board of Agriculture and the purchasing department of the State Board of Administration. After a review of purchasing difficulties, he said, it was decided that the State Board of Agriculture will push legislation during the 1961 session for the addition of a grading supervisor, within the Agriculture Department, who would administer the state grading program. Grading probably would be coordinated with the meat inspection program of the State Department of Health and utilize the present inspection staff, Putnam explained.

**The Coal Tar** color FD&C Red No. 1, used to tint frankfurter casings, maraschino cherries and many other foods, was banned by the Food and Drug Administration this week. Preliminary experiments have shown that the color "produces liver damage in test animals and no safe level has been established," the FDA said. The additive is not an acute toxic substance and is used only in small amounts so products now containing the color may be sold, the agency explained.



MEMBERS of All-Japan Soap Association and Beef Tallow Team applaud their hosts after receiving western style ties. Members are: Iku Kimoto, Masanao Mizukami, Iyoo Hongo, Kennosuke Kamota and Kenzie Tackacka, who surround Myer Sigal, G. Bernd Co., Macon, Ga., association president who met the group on West Coast. Standing below platform are: Richard Mortimer, Mortimer, Rycraft & Wallace, Inc., Wilmington, Cal., who introduced the Japanese team, and Omer Dreiling, San Angelo By-Products, Inc., San Angelo, who made presentation of the neckties on behalf of Texas renderers.

**I**MPATIENT desire to get on with fat-protein research work and to bring it to fruition characterized the 27th annual meeting of the National Renderers Association, held recently in Dallas, Tex.

While the election returns may have resulted in uncertainty in some quarters, there was no hesitancy among members of the NRA as to the way in which the association's research program should move—forward and fast. When they were informed that the amounts budgeted for the current fiscal year's programs total \$195,000, some members volunteered to prepay dues or advance further sums so that some research findings might be tested by the association on a commercial pilot plant scale.

The following officers were elected for 1960-61: Myer Sigal, G. Bernd Co., Macon, Ga., president; John Haugh, Tucson Tallow Co., Tucson, Ariz., first vice president; W. R. Malloy, Lynchburg Rendering Co., Lynchburg, Va., second vice president; John J. Hamel, jr., executive director, and Miss Elizabeth Stecher of the national office, Chicago, secretary-treasurer.

The major theme was sounded by past president R. J. Fleming, National By-Products Inc., Des Moines, who described some of the major research projects.

NRA is supporting work at the American Meat Institute Foundation, Chicago, on the chemistry of fat, the nutritional qualities of fat in feed and, most important, on salmonella infection which is said to be impeding the development of the European animal protein market since export product must be certified as to freedom from salmonella, Fleming reported. Just how these bacteria enter animal proteins, if at all, and how they can be sterilized, are among the major areas being explored by the AMIF research workers, he commented.

The Battelle Memorial Institute, Columbus, Ohio, is concerned with finding more useful and salable products which can be processed from renderers' fat and animal protein materials. The research is aimed at moving the rendering industry's products out of the feedbag into broader markets. Work is under way on techniques for purifying inedible protein into an edible concentrate

## Renderers Association D With Research Program A Protein Outlets Seem T



LEFT: Dr. Foster Snell, Foster D. Snell, Inc., New York, tells audience of progress made in fat chemistry research. CENTER: J. Richard Patten, Export-Import Bank of Washington, describes new kinds of insurance coverage to help foreign trade. RIGHT: Dr. J. Matsushima, University of Nebraska, reports on feeding fat to cattle.

and on methods of eliminating bone and collagen from meat and bone meal. The end product would be an amino-acid-balanced protein concentrate.

BMI also is exploring the factors of digestibility in both fats and meat and bone meal and is conducting a broad survey of the entire field of fats chemistry to discover the best avenues for marketing animal fats.

The Central Testing and Research Laboratories, Inc., Columbus, Ohio, is evaluating the possibility of converting tallow from its normally saturated character to an unsaturated fat through microbiological reaction. This would change the molecular structure of tallow from a long to a short carbon chain fat which currently is in greater demand.

Research at the Eastern Regional Utilization Laboratory, Philadelphia, is temporarily in suspense since the agency does not have a fellow to do the work for the NRA. However, money is available for this project and much of the work on fat and protein utilization has been transferred to ERUL formal programs, including the exploration of surfactants or wetting agents.

The NRA board of directors has budgeted \$195,000 for the current fiscal year's research, up one-third from last year's \$140,000, Fleming reported.

NRA is working with nutritional and purchasing committees of the American Feed Manufacturers Association and also with American Feed Control Officials to develop standards of quality, terminology, etc. The association also is working with the Food and Drug Administration to clarify the position of industry materials in relation to the Delaney amendment. The association has enlisted the help of the U. S. Department of Commerce in bridging tariff barriers abroad.

NRA now has a full-time executive director in John



# Decides to Push Harder As Search for New Fat- To Be Nearing Pay Dirt



JOHN HAMEL, JR., of NRA national office, Chicago, addresses members of research committee. He is flanked by Gene Hopton, Inland Products, Inc., Columbus, the committee chairman, and Roger Morse, Jas. F. Morse & Co.

Hamel, jr., who will serve until a career replacement can be hired, Fleming reported. He concluded by suggesting the establishment of a broad research foundation for work in animal fats and protein, to be supported by all the businesses concerned, including renderers, packers, livestock producers and retailers.

**EUROPEAN MARKETS:** John J. Hamel, jr., executive director, described the European market survey conducted by NRA in cooperation with the USDA Foreign Agricultural Service, under M. A. Drisko, director. Hamel broke the trip findings into three classifications, based to some degree on the level of prosperity existing in the different countries.

Countries with relatively advanced standards of living comparable with our own include Holland, Belgium, France, Germany, Switzerland and Austria. These have washing machines, soap industries and detergents. While the percentage of fat consumed in soap making remains substantial, it is not rising. Knowledge about the usefulness of fats in feeds is widespread, but the decision to use such material is controlled by price.

In Holland, a nation which is an important international trader, fat industry representatives are concerned about the markets they have lost as a result of the operation of U. S. PL 480. These officials were assured by the survey mission that the United States has no intention of converting their country into a dumping ground for surplus animal fats.

Hamel found the German feed industry backward; no antioxidants may be employed in fats and no additives may be used in feeds. There is lack of interest in these items and officials tend to pass the responsibility from one to another. However, since potatoes and rye are widely employed for livestock feeding, and these materials are low in energy, Germany well could use fats in feeds, according to the executive director.



GUESTS enjoy the barbecued ribs while others kibitz.

Italy is an excellent market for American fats, with one serious complication—a few refiners of inedible tallow separate the red oil and use it to adulterate olive oil. Since such misuse is hard to detect, the government has decreed that the feed manufacturer employing animal fat must pay for a full-time inspector to prevent fraud, or, if he does not wish to do so, must pay twice the market price for imported inedible animal fats. This hurts many feed manufacturers of small and medium size. He noted that this problem must be solved before the market can be sold fully.

Greece, Egypt and Spain have one problem in common—no money with which to buy the animal fats they need. Soap makers in Egypt used hydrogenated soybean oil which they can procure under PL 480, even though they must pay several cents per pound to treat this oil for soap manufacture.

Several European marketing opportunities are being explored by NRA, including participation in the trade fair at Verona, Italy. The Department of Commerce has asked NRA to help set up a complete soap making exhibit at the Poznin (Poland) Fair and has earmarked \$100,000 for the project.

Hamel concluded with an urgent appeal for more money to support NRA research which, in some cases, is near completion. He cited two examples. Fat used in turkey, broiler and laying feed rations could be increased up to the 20 per cent level, but dry fat is needed that can be mixed readily with the grains. The technique for making a dry fat is known on the scientific level, but money is required to build a pilot plant to produce it. If the process proves successful, as there are indications that it will, it would open up a potential market for 200,000,000 tons of animal fat.

The other project indicates that if the rest of Europe could be induced to use animal proteins in livestock production to the extent that Holland does, it would eventually open a market for 2,000,000 tons of material. Factors thwarting this opportunity include the fear of salmonella and the bulkiness of today's animal protein products. These need to be concentrated so that they do not require as much space for shipment and storage.

**FIVE YEARS AHEAD?** The tempo of industrial change is so rapid that no one can predict what market any material will have five years from now, the group was told by Dr. Foster Dee Snell, Foster D. Snell, Inc., New York. He cited several instances in which markets have been wiped out for established materials and new ones created for innovations. Nylon has replaced silk in women's hose. Potable alcohol is still produced by grain fermentation in the United States, but in the Nether-



**NRA BOARD** members are (seated): William Young, Gordon Young Ltd., Toronto; John Haugh, Tucson Tallow Co., Tucson, Ariz.; Emil Kohn, Lincoln Farm Products Corp., Newark; Myer Sigal, G. Bernd Co., Macon, Ga.; Miss Elizabeth Stecher, national office, Chicago; Robert Fleming, National By-Products, Inc., Des Moines; Stanley Frank, Carolina By-Products Co., Greensboro, N. C., and Kenneth Reinhart, Kings-Tulare Tallow Works, Hanford, Cal. Standing are Wilbur Allaert, Allaert Acres, Carbon Cliff, Ill.; Irwin Frish, Long Island Soap Co., Brooklyn; Frank Hudnall, Cark Rendering Co., Marianna, Fla.; M.

A. Drisko, FAS, USDA, Washington, D.C.; John Hamel, jr., national office, Chicago; Lloyd Hygelund, Crown By-Products Co., San Jose; Robert Day, Tulsa Rendering Co., Collinsville, Okla.; Gene Hopton, Inland Products, Inc., Columbus, O.; William Malloy, Lynchburg Rendering Co., Lynchburg, Va.; Harold Weiss, Gulf Soap Corp., Arabi, La.; E. J. Pliescott, Eastern Shores Rendering Co., Cambridge, Md.; A. R. Bethke, Darling & Co., Chicago; H. P. McRobert of the Consolidated Rendering Co., and Roger Morse of Jas. F. Morse, both of Boston. The NRA leaders increased the research budget to \$195,000 for 1960-61.

lands it is made from petroleum. Quick-drying plastic latex paints have virtually supplanted the oil-based kind. "Canned" shaving cream has cut into the market for tin and aluminum tubes, but has set up two manufacturers of polyethylene tubes and valves used for the cans.

Snell noted that animal fats have unique chemical characteristics. When not used as food, they must compete with other fats, such as petroleum or soybean oil, and then price becomes a powerful factor. Petroleum

fats are cheap, but expensive equipment is needed to upgrade them, while animal fats also are cheap and do not require costly upgrading. The whole field of animal fat chemistry is open and one company, Emery Industries, is already engaged in it.

The Snell organization has made esters of tallow fatty acids with sugar, which are excellent detergents. He remarked that no one can say when soapers may elect to use them. Colonial Sugars Division, Cuban-American Sugar Co., is making two grades of sucrose tallowate in pilot plant quantities. One is suitable for making detergents and the other for food products. Priced at \$1 and \$2 per lb., these materials are available in 100-lb. lots for experimental use. The current cost is high because of the limited scale of the pilot plant operation. However, they can be produced in a large plant at a cost of about 12¢ per lb.

Snell then commented on the lubrication possibilities for jet airplanes. Emery Industries is making dibasic acids from oleic acid, a tallow derivative. The manufacture of esters of monobasic acids for lubricants may open up a whole new market.

A layer of cetyl alcohol one molecule thick will reduce water evaporation from reservoirs by 30 per cent. In view of the growing shortage of water, the market for cetyl alcohol may be enormous. About 1 lb. of cetyl alcohol is needed per acre of reservoir and this might mean a world market for 100,000,000 gals. Cetyl alcohol is derived from palmitic acid, of which tallow is a major source, and the yield can be tripled by hydrogenation followed by chain shortening.

In work being done with the National Cotton Council of America, the lustre of cotton is being upgraded through use of tallow-derived material to make it more competitive with synthetic fibers. Cotton fibers are irregular and disperse light, but the addition of surface films smooths out these irregularities. Fatty acids will be used as the starting materials for these added multi-molecular layers, Snell reported.

In another project, Snell research workers have made a new class of fat-derived silicones that can be cross-linked on metal, glass and fiber surfaces to give them



**JEAN WILLIAMS**, Miss Texas Wool, presents a Southern Methodist University blanket as an association gift to the retiring president of the association, **Robert Fleming** of National By-Products, Inc., a Des Moines, Ia., firm.

MEXICAN troubadours played and sang for each of the tables at the annual dinner of the NRA, making their renditions ala Texas or Old Mexico.



RENDERERS and their ladies turned out by the score for the annual dinner. There were no speeches—but plenty of good food and stimulating entertainment.

water repellency. On metals the silicones inhibit corrosion and rust.

Snell declared that tallow is unexplored as a chemical raw material. For example, it is recognized that from one to 25 chlorine atoms can be attached to stearic acid, but little else is known about this process except that the first two chlorine atoms added attach to the carbon.

Tallow chemistry has a great future, said Snell, since tallow furnishes straight chain carbons not obtainable from petroleum. Fatty acids can be shortened, softened and hardened. Some furnish materials seldom or never found in nature.

In a lively discussion that followed the talks, several members volunteered to advance money for the research program. As much as \$150,000 may be needed in the coming year to build a pilot plant for production of purified amino acids and another \$100,000 for operating expense.

In discussing ways to raise additional capital, Fleming suggested setting up a broad research foundation to work on fats and animal proteins. One retail chain store executive reported that the drop in fat prices has reduced the firm's meat gross by \$1 per \$100 of meat sales; retailers have an interest in supporting the tallow market. An Iowa packer has taken out membership in NRA, although Fleming noted that if more support is to be expected from this quarter, NRA must permit participation of such companies in spending decisions.

The members expressed confidence in their ability to obtain the money needed for research, even though reporting poor profits.

In describing research on livestock feeding at the University of Nebraska, Dr. J. K. Matsushima, professor of animal husbandry, noted that little has been known about the function of fats in feeding ruminants. It was known, in general, that non-ruminants could consume more fat than ruminants. Generally, not more than 1 lb. of tallow per 1,000 lbs. of body weight could be used in a ruminant's daily ration without risking digestive disturbance. It was decided at Nebraska to investigate the levels of fat, both tallow and grease, that could be fed to yearling steers to produce the best

gains. The two top grades of tallow and grease were fed. It was found that about ½ lb. of animal fat is the optimum level for yearling steers fed the Corn Belt ration. The animals will do better on inedible tallow than on edible. The animals will balance their energy intake; that is, the more fat they consume, the less grain they eat. They can be fed up to 1 lb. of tallow per day per 1,000 lbs. of body weight with excellent results, but beyond this level utilization is poor. No tallow with odor should be used in feeding beef; molasses should be employed to make the fat more palatable.

The substitution of animal fat for carbohydrates as a source of energy in a cattle fattening ration caused no differences in carcass quality, dressing percentage or quality of carcass fat. However, cattle do not gain faster if fat is used in the ration since they limit their energy intake.

**SOUTHWARD:** In his report on the South American market, John Haugh of Tucson Tallow Co., Tucson, [Continued on page 38]



LATEST items in calfskin leather goods are modeled by Mrs. Donald Morse, Mrs. Joseph Beucher and Mrs. Robert Fleming. Shoes and purse are made from calfskin.



## Many Want More Moist Hams

Findings in the interim report on the consumer ham preference test made by Market Facts, Inc., show:

"There is substantial consumer-preference for a ham considerably more moist than the kind permitted under the present regulation.

"About four out of 10 people show no consistent preference as between hams at different yield levels.

"Hams at a level of 110 per cent of green weight are definitely preferred over the 100 per cent permitted by the regulation.

"Hams at 120 per cent yield, when compared with 110 per cent or 100 per cent, are preferred by an equal number of people.

"Since 100 per cent, 110 per cent and 120 per cent were the only levels tested, no conclusions can be drawn from the study about any other levels."

The findings of the study were based on reports of approximately 600 families whose members actually tested pairs of ham cuts in two different weeks. Participating households were randomly selected on an area probability basis in Chicago, Philadelphia, Birmingham and San Francisco.

The test was based on blind paired comparisons by housewives and other family members. Three pairings of yield levels were made: Test A, 100 per cent yield vs. 110 per cent; Test B, 100 per cent yield vs. 120 per cent, and Test C, 110 per cent yield vs. 120 per cent. Each family was restricted to one of the tests and made three comparisons—one of a pair of ham butts and two pairs of center slices.

In combining the results of the two-week comparisons, subjects were grouped in six groups as follows:

1. Consistently preferred the higher level; prefer higher level both times
2. Prefer the higher level once and no preference the other time
3. Consistently prefer the lower level; prefer lower level both times
4. Prefer lower level once and no preference the other time
5. Inconsistent; prefer higher once and lower once
6. No preference both times

Each pairing was evaluated on the basis of appearance before heating; on appearance after heating and before eating, and after eating the ham.

**Appearance Before Heating:** 1) About 40 per cent had no consistent preference in all three comparisons; 2) Among those having a preference, the 110 per cent yield ham was preferred to the 100 per cent yield ham by a rate of two to one—40 per cent against 20. Among those having a consistent preference, the ratio was even greater—24 per cent for the more moist ham against 5 per cent for the drier ham; 3) The most moist ham (120 per cent yield) was just as well liked as the ham at the 100 per cent level.

**Appearance After Heating, Before Eating:** These results were completely parallel with the preferences based on appearance before heating except for an increase in the number expressing no preference.

**Overall Preferences—After Eating:** 1) Of the three moisture levels tested, the 110 per cent level is preferred by most consumers—42 per cent prefer it over the 100 per cent level. However, the 120 per cent ham is preferred by a substantial number of consumers over the 100 per cent and over the 110 per cent; 2) Family members other than the housewife showed the same general preference pattern except for slightly lower preference for 120 per cent ham.

## Statement of AMI

## Climaxes Opposition To MID Ham Rule

**E**XPRESSION of strong meat industry opposition to retention of the MID green weight-smoked meat regulation was climaxed last weekend when the American Meat Institute filed its statement with the USDA Meat Inspection Division and backed it up with a report of a survey by Market Facts, Inc., showing that there is substantial consumer demand for hams processed to 100, 110 and 120 per cent moisture levels.

The government task force of MID staff members has started to study the statements received on the ham regulation and expects to make a recommendation promptly to the Administrator of the Agricultural Research Service.

The following explanation of the reasons which caused the AMI board to oppose the rule without a single dissenting vote was given to the government task force charged with the responsibility of making recommendations to the head of the ARS:

1. The regulation denies to a large part of the meat packing industry the right to process and sell a wholesome product for which there is a substantial consumer demand. The day-to-day experience of AMI members in the market place has thoroughly convinced them that there has been a shift in consumer preference from the old style ham to a juicier product. In many ways the commercial success of a product—or the lack of success—is the best gauge of consumer acceptance. However, the AMI has developed through the assistance of Market Facts, Inc., an independent market research organization of national reputation, some additional evidence which confirms the findings of individual meat packers—obtained from their own testing, surveys and market experience. The general conclusions which may be drawn (see left column for summary) are that there is a wide variation in public taste, different people prefer different kinds of ham, and while some still like the old style product there is a stronger preference for a juicier type than permitted by the present regulation.

The Meat Inspection Division on many occasions has used "consumer expectancy" as the basis on which to justify regulations and requirements for various products. The Institute is not convinced that the division always has been in a good position to measure "consumer expectancy" accurately, nor does it agree this is the proper approach for a government agency to take to product standardization. Nevertheless, if there is any validity to the "consumer expectancy" concept, the Market Facts survey and those of others in the industry—as well as practical experience—show that the present regulation on smoked meats is outmoded and should be rescinded.

2. The purposes of the curing and smoking process are different from what they were a number of years ago.

[Continued on page 28]

**BETTER  
LOOKING,**

**UNIFORM  
SIZE**

**BUFFET TYPE  
HAMS**

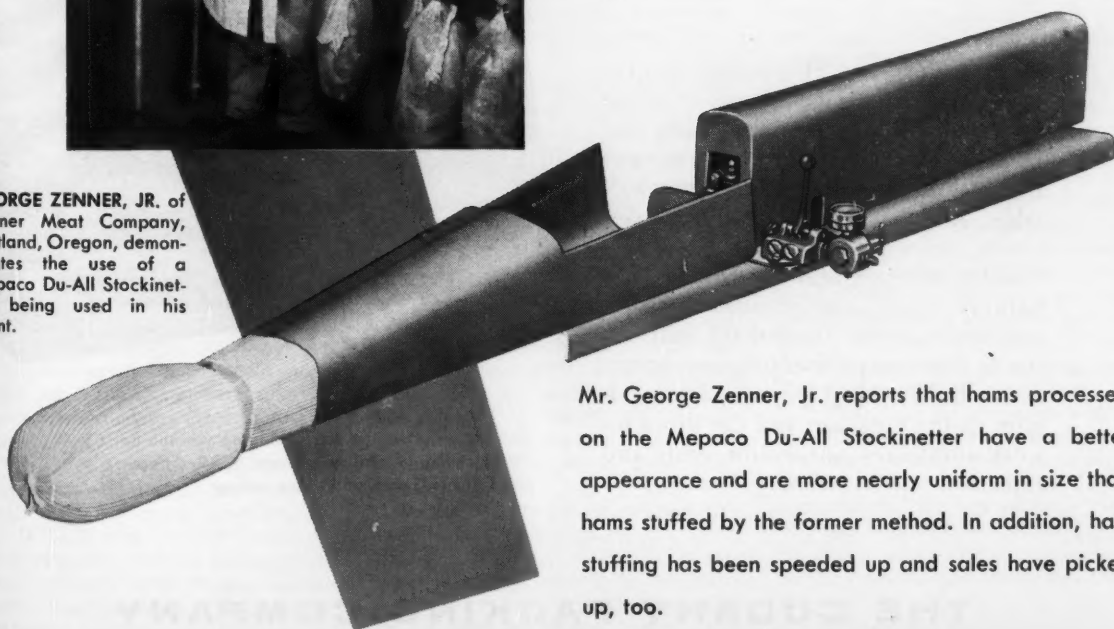


**GEORGE ZENNER, JR.** of Zenner Meat Company, Portland, Oregon, demonstrates the use of a Mepaco Du-All Stockinetter being used in his plant.

**Mepaco**

**DU-ALL STOCKINETTER** affords the most efficient and economical procedure for stockinetting in order to produce buffet-type ham: (1) A stockinette costs considerably less than a casing; (2) One man operation; (3) No stitching or tying; (4) Four times faster than using a casing; (5) Flavor is improved due to better smoke penetration afforded by a stockinette as compared to a casing.

The Mepaco Du-All Stockinetter accommodates hams of 22 lbs. or more green weight. The bone cavity of the ham is closed and the ham is correctly shaped for smoking and for serving.



Mr. George Zenner, Jr. reports that hams processed on the Mepaco Du-All Stockinetter have a better appearance and are more nearly uniform in size than hams stuffed by the former method. In addition, ham stuffing has been speeded up and sales have picked up, too.

**MEAT PACKERS EQUIPMENT CO.**  
1226 - 49th AVENUE • OAKLAND 1, CALIFORNIA

**For Better Looking  
Pork Sausages...  
Better Profits,  
too!**



*twice tested*  
**Use Cudahy ✓ Pork and Sheep Casings**

Cudahy Pork and Sheep Casings give your pork sausages that plump, attractive appearance that builds sales. They seal in all the goodness of your sausage formula, deliver it right to the consumer's table. And that helps *build repeat sales*.

Cudahy sells you only the best of their natural casings...*twice tested to assure you better profits*. Tested for uniform size to give your product pleasing appearance. Rigidly tested for strength to minimize casing breakage and cut down on work stoppages, inspection costs and rejects.



Cudahy searches the world to bring you the finest selection of natural casings...79 different kinds of beef, pork and sheep casings.

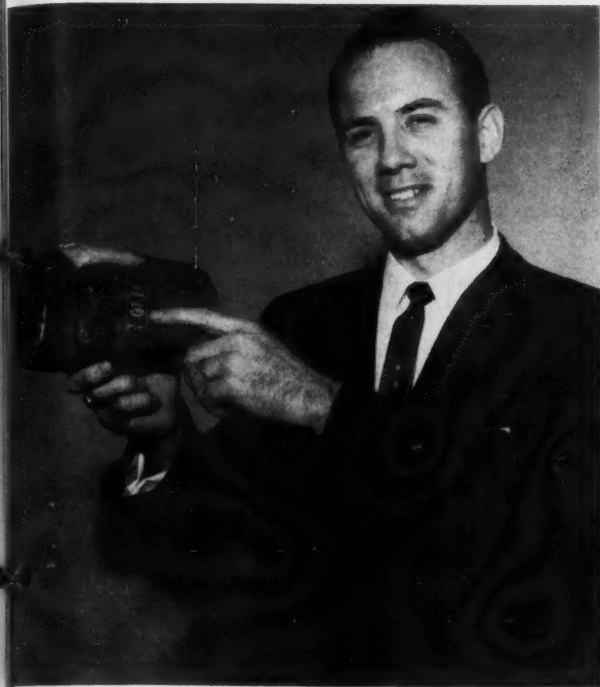
**THE CUDAHY PACKING COMPANY**

OMAHA, NEBRASKA



Ask your Cudahy Casing man how new KEYNETS can give your fresh, smoked and dry sausage new "eye appeal" and "old-fashioned" taste appeal. New KEYNETS practically eliminate breakage — thereby reducing casing costs.





## 24 Swift & Company Plants Will be Using Injection Method of Tenderizing Beef Sometime in 1961

DR. D. L. STAHELI of Swift's agricultural research division points to Premium ProTen label on a cut from a beef carcass that was tendered by firm's new injection process.

**S**OMETIMES scientists not satisfied with the "literature" answers can give a company an opportunity for a significant breakthrough toward a better marketing position and profits.

That's what has happened to Swift & Company as a result of the development of ProTen beef—product tendered by injection of an enzymatic solution into the beef animal just prior to slaughter—enabling the firm to provide consumers with meat of consistent tenderness and wide adaptability in cooking. The organization has six plants using the process, will have three more by the end of 1960 and will add 15 more in 1961 so that hundreds of millions of pounds of beef can be marketed under the Premium ProTen and Select ProTen labels.

The first article in any *meat* magazine on this important innovation appeared in the *PROVISIONER* of May 14, 1960.

Some of the background, circumstances and the present status of this Swift discovery were described by Dr. D. L. Staheli of Swift's agricultural research division last week at the convention of the Oregon Cattle-men's Association held in Medford, Oregon.

The ProTen story began when four Swift scientists were "shooting the breeze" during a coffee break. In discussing the biochemical and physiological problems involved in tendering meat, they set up three

postulates: 1) certain proteolytic enzymes, such as papain, can make meat more tender; 2) the heart and vascular network constitute an efficient distribution system in the live animal, and 3) veterinarians and physiologists believe that a foreign protein, such as papain, cannot be injected into an animal's blood without killing it.

**ROOSTER TEST:** The scientists questioned the last assumption and to test it they experimented with six old roosters. The experiments showed that by employing certain preparation, dilution and injection techniques, an enzyme solution could be injected into the fowls without killing them and the solution did have a tendering effect upon the cooked meat. Tests on old ewes substantiated the findings with the roosters. However, one question arose: Was the tenderness found in the meat of the test animals due to the enzyme solution, or was it a natural characteristic of these particular animals?

To get the answer, a surgical operation was performed on a number of ewes which involved tying the femoral artery leading to the right leg. After cutting off the circulation to the right leg in this manner, the enzyme solution was injected into the jugular vein and animals were slaughtered. Cooking tests showed a marked tenderness advantage for the left legs of the test animals compared with the right legs.

The success of this experiment prompted Swift to make the first injections into cattle and these, too, were successful. Research then was directed toward refining the technique of administration and to purification and standardization of the enzyme solution. The process has been patented in U.S. and Canada.

**PROCEDURE:** In Swift plants equipped with special facilities for producing ProTen beef, the cattle are restrained in a squeeze chute where the enzyme solution is fed by gravity into the blood stream via the jugular vein. The amount of solution administered to each animal depends on its weight, grade and class. Since the pumping action of the heart distributes the solution uniformly throughout the body, the animal is released and dispatched almost immediately after injection. The process has MID approval.

ProTen beef is identified with a Swift label on each packaged cut. The meat is cooked in the same manner as regular beef except that it requires slightly less cooking time. As the temperature rises during cooking to about 120° F., the enzyme in the tissue is activated, tendering the meat.

In homemaker tests in which ProTen chuck and rib roasts have been roasted with dry heat, the tenderness, juiciness, flavor and overall ratings have been just as high for the chuck meat as for the ribs. Both cuts fell into the same tenderness range

(see Table 2). Although the less tender cuts can be prepared with dry heat, they still can be made into conventional moist heat dishes.

Swift is confining the use of the tendering process to higher quality beef because it feels that people who buy lower priced product do so

due to consumer satisfaction with the beef being purchased.

Dr. Staheli pointed out that producers are trying to breed the right kind of cattle for the feeders, i.e., animals that are efficient gainers and that will yield well for the retail trade. The feeder has improved his efficiency, but, like the packer, he is limited in his influence on the final quality of beef.

Prior to the development of tendering, there was little opportunity for the packer to bring about any significant change in the quality of beef. To a large degree, conformation and basic quality have been determined by the producer, although the feeder has brought out inherent

fat and a price competitive with that of other foods.

The most important consumer "want" which influences the buying decision is tenderness. Dr. Staheli cited the results of the University of Missouri survey in which 75 per cent of the purchasers reported disappointment in the steaks and roasts they bought. Complaints on tenderness accounted for 55 per cent of the customers who had specific criticisms about roasts and for 62 per cent who criticized steaks. When two other factors closely associated with tenderness were considered, namely, flavor and juiciness, only 1 per cent of the customers had a different cause of complaint (Table 1).

While tenderness is considered to be an inheritable characteristic, there is no practical method of determining tenderness in the live animal. While feeding has much to do with tenderness, the fattest animal is not always the most tender.

**TABLE 1: Percentage of Total Consumers Making Specified Complaints About Beef Quality**

	Roasts per cent	Steaks per cent
Tenderness .....	55	62
Flavor .....	17	16
Juiciness .....	10	8
Others .....	—	1

for quantity and price reasons and do not expect tender meat. Most beef customers, however, prefer quality beef and these will be able to appreciate the improvement in tenderness of the meat.

Earlier in his talk, Dr. Staheli noted that beef's attainment of its position as the consumer's preferred meat has not been happenstance, especially in view of aggressive competition from other meat and non-meat foods. Part of its dominant position results from the tremendous quantity of beef made available, but the industry's ability to move this volume at stable prices has been

**TABLE 2: Chuck and Rib Meat Cooked with Dry Oven Heat**

	Chuck	Rib
Tenderness .....	8.8	8.5
Flavor .....	7.8	7.4
Juiciness .....	7.8	7.5
Overall .....	7.9	7.8
(Rating Scale—10=Excellent, 1=Very Poor)		

quality. The packer has had to do the best merchandising he could with what he has been able to buy.

Today's consumer wants beef to have tenderness, bright color with eye appeal, good flavor and juiciness, a high yield of edible meat, minimum

### 'Marketing Our Products'

"Marketing Our Products" will be the theme of the 64th annual convention of the American National Cattlemen's Association on January 25-28, Hotel Utah, Salt Lake City.

MERCHANDISERS of Swift & Company point out that use of the new tendering process makes it possible to employ oven roasting and broiling for a much wider range of beef cuts than it has heretofore been practicable to handle by the dry heat method. Moreover, tenderness is increased in the beef products which are regularly used for stews, pot roasts, etc.

**increases tenderness in beef**  
pot roasts, braised steaks and stews

**NOW! 22 BEEF CUTS for**  
BROILING, CHARCOAL GRILLING,  
ROTISSERIE and OVEN ROASTING

# **modern...**

*as the plant of the future*

## ***Durabilt* PNEUMATIC CONVEYORS**

### **CUT YOUR RENDERING COSTS**

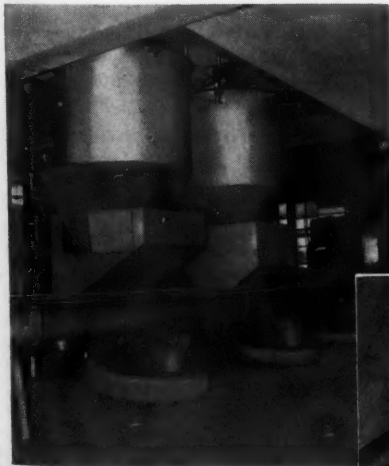
**CUT RENDERING TIME** with the pre-processing action of a Durabilt Pneumatic Conveying system and watch your costs melt away.

**CUT LABOR COSTS** by installing an automated Durabilt Pneumatic Conveying System which one man can handle. It will pay for itself, usually within 12 months!

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## Campaign Extols Lamb's 'Golden Opportunities'

"Lamb—The Meat With Golden Opportunities for You" is the theme of a current promotional campaign in which the meat's advantages are featured in menu clips, table tents, window strips and technical bulletins. Prepared by the American Lamb Council and the foods and equipment research department of the National Restaurant Association, one of the latest bulletins is entitled "Something Different! starring Today's Lamb."

The new 28-page bulletin covers

the following: buying lamb for quantity feeding, principles of cutting, boning costs (yields), how to make a cutting test, lamb care and handling, portion control, how to use and cook lamb cuts, general methods for cooking lamb, ideas that sell lamb and new lamb recipes. A two-page chart is a guide in selecting cuts.

Full-color promotional cards issued by the council feature "golden opportunity" recipes for quantity feeding. Included are instructions for preparing broiled chops, lamb roast royale, stew, roast leg of lamb, lamb kebab and a "bandstand" sandwich specialty.

## WSMPA Suppliers' Show Attracting Much Interest

Advance reservations for the 15th annual suppliers' exposition of the Western States Meat Packers Association indicate that many new firms are interested in showing their products to the meat packing and processing industry in the West, reports E. Floyd Forbes, WSMPPA president and general manager.

The exhibitors' prospectus was placed in the mail recently, and booths will be assigned soon.

The suppliers' exposition will be held in conjunction with WSMPPA's 15th annual meeting on Thursday through Saturday, February 16-18, at the Sheraton-Palace Hotel, San Francisco.

## Workshops Will Discuss Upkeep of Trucks at Show

Workshops devoted to shop maintenance techniques and procedures, records and accounting procedures, mechanic selection and training, safety equipment and requirements and controlled maintenance will be highlights of the 1960 Fleet Maintenance Exposition, December 5-8, in the New York City Coliseum.

The three-day technical program also will feature panel discussions covering shop equipment; new vehicles, components and accessories; new coolants, lubricants and fuels, and new developments in engines. Other discussions will be concerned with tire selection and maintenance, time standards for maintenance and maintenance and safety.

Panels and workshops will be conducted by engineers and other key personnel representing leading manufacturing firms in the truck field. A wide variety of new products, innovations and improvements of equipment will be exhibited.

## Federal Meat Inspection Granted to Seven Plants

The Meat Inspection Division, U.S. Department of Agriculture, has granted meat inspection to seven plants. They are:

Weiland Packing Co., Inc., 551 W. Bridge st., Phoenixville, Pa.; Sonora Meat Co., Inc., Old Mono rd., Sonora, Cal.; William H. Peters, Inc., 802 S. 16th st., Harrisburg, Pa.; Reliable Packing Co., Inc., 1440 W. 47th st., Chicago 9, Ill.; White Packing Co., Inc., 13-15 Sumpter st., Brooklyn 33, N. Y.; Schaffer Meat Corp., 9105 Waltham ave., Pennsauken, N. J., and The Cre-Mel Co., 9204 Sovereign row, Dallas 35, Tex.



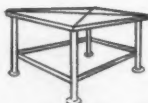
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## Forum to Discuss Effects Of Location on Marketing

Location influences in livestock marketing will be featured during the University of Illinois Agricultural Industries Forum livestock marketing sessions to be held on Tuesday and Wednesday, January 31 and February 1.



H. H. WHITE

G. G. Judge, U. of I. professor of agricultural economics, will report Tuesday afternoon on interregional flows of livestock products. E. E. Broadbent, professor of livestock marketing, will discuss the influence of location in Illinois hog marketing. Howard White, vice president of Arbogast and Bastian Co., Allentown, Pa., will present an eastern packer's view of location factors, and Herbert Slatery, vice president and general manager of East Tennessee Packing Co., Knoxville, Tenn., will give a southern packer's view.

On Wednesday morning John Lehigh, superintendent of livestock and packinghouse products, Pennsylvania Railroad, Chicago, will discuss rail transportation of livestock and meats. Rowlin Allyne, manager of perishable foods, Emery Transportation Co., Chicago, will present a picture of truck transportation of livestock and meats. Howard White will report on carcass movement of hogs in the pork trade.

Several topics at the general sessions also will be of special interest to representatives of the livestock-meat industry. On Tuesday morning O. V. Wells, administrator of the Agricultural Marketing Service, U. S. Department of Agriculture, will discuss "The Economic Environment Confronting Agricultural Industries," and Earl W. Kintner, chairman of the Federal Trade Commission, will speak on "How Much Control of Business by Monopolies and Government Can We Afford and Endure?"

On Tuesday evening Irwin A. Cochran, director of the U. of I. Bureau of Business Management, will talk on "This Business of Wheel Spinning." U. of I. president David Dodds Henry will speak on "The University's Role in Agricultural Industries." On Wednesday morning Nicholas Nyradi, director of international studies at Bradley University, will discuss "Competing on a World Market."

A complete program and reser-

vations forms can be obtained from the department of agricultural economics, University of Illinois, 305 Mumford Hall, Urbana.

## Animal Fats for Turkeys

Recent research in poultry nutrition at South Dakota State College has led to a report that diets containing an addition of 5 per cent stabilized animal fats to oats are an economical source of energy for growing turkeys. Actual weight gains of the turkeys fed on the fat-supplemented oats are said to be superior to others.

## Hog Grades Are Described In New USDA Booklet

Factors that affect the market value of hogs are explained in a new booklet, "How Do Your Hogs Grade?" issued by the U. S. Department of Agriculture. The 12-page booklet describes and illustrates four grades, U. S. No. 1, No. 2, No. 3 and Medium, and describes the fifth grade, Cull.

Designated as AMS-412, the publication may be obtained without charge from the marketing information division, Agricultural Marketing Service, USDA, Washington 25, D. C.



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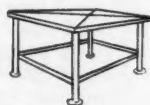
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## AMI Statement on Ham Rule

[Continued from page 20]

The primary function originally was preservation of the product—and there isn't much doubt that the old-style product will keep better without refrigeration. Today the curing and smoking process is not primarily for the purpose of preservation, and, in fact, consumers normally keep all meats except sterile canned meats in the refrigerator. What started out as a means of preventing spoilage now is principally a matter of catering to public tastes which developed because of the original necessity for curing and smoking. Since there has been a substantial shift in preference, and since the original purpose of curing and smoking has largely disappeared, the regulation which compels conformity with tradition ought to be abolished.

3. The regulation has been responsible for the development and perpetuation of an unfair competitive situation. Even though many persons prefer the new style ham (i.e., a juicier product) without regard to price, it is unquestionably true that it can be produced more economically and sold profitably at a lower price than the old style ham. The result has been to bar from a substantial part of the ham market the federally inspected processor who makes a sincere effort to comply with the regulation. He is discriminated against in two ways: first, because he is precluded from producing the kind of ham many consumers prefer, and second, because he cannot compete in price with the higher yield ham.

It has been argued that the meat packing industry is not entitled to relief from the inequities of this regulation because it is motivated by commercial considerations and is seeking simply to "maximize profits." This industry does attempt to operate on the basis of sound business principles and it does hope to earn profits in the future which will be more adequate than they have been in the past. If these objectives are wrong, then the American system is based on false premises. Sound business principles will cause most companies to put forth their best efforts to meet consumer preference and to give consumers the best possible buy for their money. The minority who do not strive to give consumers the most for their money cannot expect to compete successfully. No company, however, should be expected to cope with an artificial competitive situation in which one segment of the industry is given an advantage by an inequitable government regulation. The Meat Inspection Division cannot repair the damage which has been caused, but it should take the necessary step to prevent further competitive harm by withdrawing the regulation.

4. The regulation at best has not been uniformly enforced, and many AMI members are convinced that enforcement is not practical. The fact that hams not in compliance with the regulation are moving in interstate commerce is a positive indication of failure of enforcement. Complaints received by the Institute from member companies further indicate a substantial lack of uniformity in enforcement.

A regulation which is not and cannot be enforced is worse than no regulation at all. Not only does it fail to do the job which it was intended to do, but it tends to create an attitude of disrespect for federal meat inspection and to place the Meat Inspection Division in disrepute.

5. The regulation is causing processors to avoid ham processing under federal inspection whenever it is possible to do so. Since 1955, according to figures of the U. S. Department of Agriculture, the number of hams and picnics produced under federal inspection appears to have declined drastically. This is because some slaugh-

terers are selling their hams green to non-federally inspected processors while others have found it advantageous to open their own non-federally inspected processing establishments solely for the purpose of producing smoked meats.

Any regulation which causes large numbers of meat packers to dispense with federal inspection or to circumvent it on a particular part of their operations is undesirable. Whatever benefit the public may have received is lost simply because of a regulation which performs no useful function in any event.

6. The livestock producer also is adversely affected by the tendency of the regulation to restrict the demand for smoked meats to those who prefer the old style product. On the other hand, if the industry were free to produce the several different kinds of ham which studies indicate the public wants, the effect would be to broaden demand for pork and to strengthen the market to the benefit of the livestock producer. Since about one-third of the total value of a hog carcass is in the hams and picnics, anything which tends to depress the value of those products for a substantial portion of the pork processing industry has a corresponding effect on prices which those packers can afford to pay for live hogs. We believe it would be beneficial for values to be enhanced rather than depressed, and hence we recommend that the regulation be withdrawn.

7. No deception of consumers would be involved in rescinding the regulation. By including this regulation in the section on labeling, MID implies that to label a product "ham" which is not in compliance would be deceptive. That point of view is hard to reconcile with the results of studies which show that hams up to 120 per cent of green weight are most acceptable to many persons. Also it is hard to understand why any deception is involved in labeling a product "ham" when it is virtually identical with a large proportion of the product sold today under that label.

It should be understood that the issue concerning this regulation is not one of whether hams should be "watered." To state it in such terms arouses an emotional reaction which is not helpful in arriving at a sound decision. Pickling solutions are employed in the production of hams because they are indispensable in turning out something that looks, smells and tastes good to the consumer. Our industry has substantial evidence—based both on studies and actual experience—on the subject of what appeals to the consumer, and it considers the regulation which prevents it from giving consumers what they want both unnecessary and undesirable.

The regulation provides benefit to no one—consumer, retailer, packer, or livestock producer—but on the contrary imposes an artificial restriction which is harmful to all concerned.

### Lower Duties Won't Apply To Polish Ham

U. S. tariffs on canned ham imports from Poland will not be affected when the "most-favored-nation" clause of the Trade Agreements Act of 1951 is reapplied to that country, beginning December 16, the White House announced. Lower duties will apply to calf hides, however.

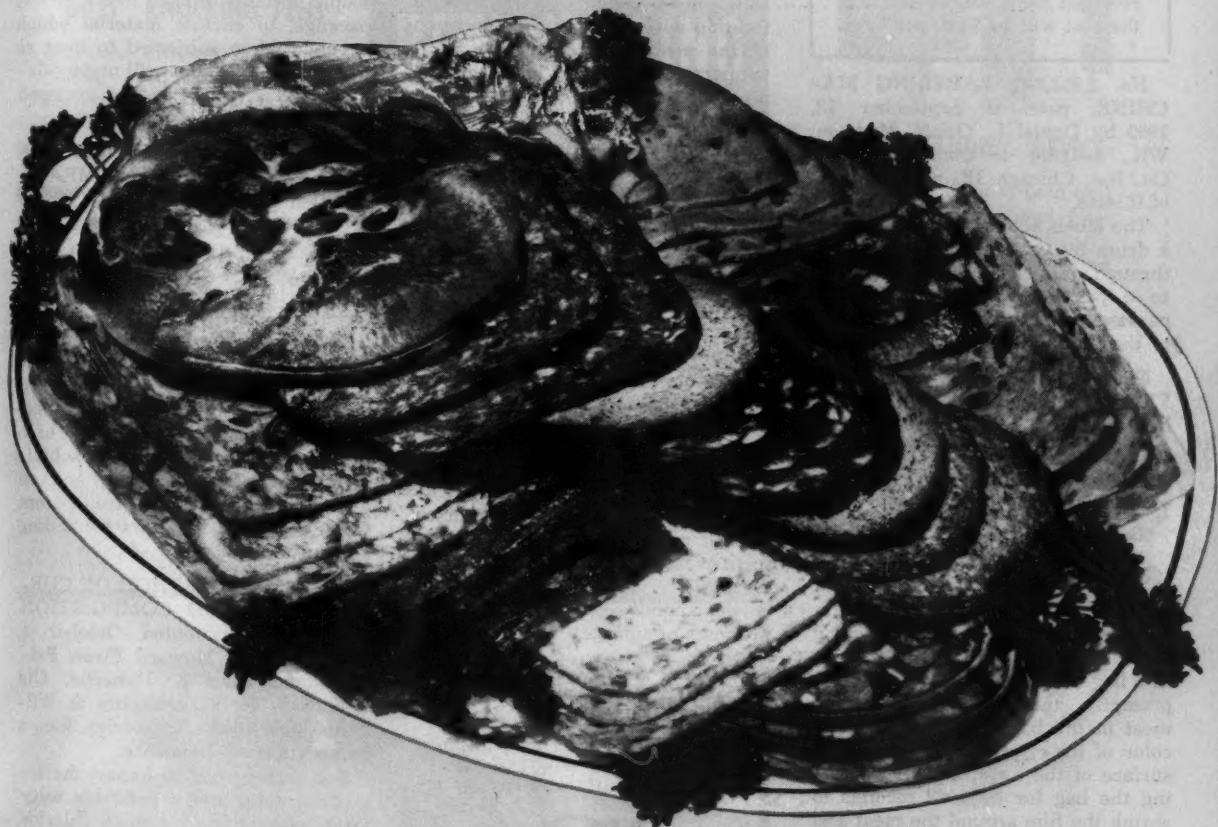
President Eisenhower's reinstatement of the "most-favored-nation" arrangement with Poland, after an eight-year lapse, means that tariffs on Polish imports into this country that are covered by trade agreements will be at least as favorable as the duties imposed by the U. S. on imports from other nations.

Canned hams accounted for \$21,900,000 of Poland's \$31,700,000 in exports to the United States in 1959.



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See page J/Mc

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## RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, 15 W. Huron st., Chicago 10, Ill., and remitting 50¢ for each copy desired. For orders received from outside the U.S. the cost will be \$1.00 per copy.

No. 2,952,376, **LABELING MACHINE**, patented September 13, 1960 by Daniel L. Orloff, Madison, Wis., assignor to Oscar Mayer & Co., Inc., Chicago, Ill., a corporation of Illinois.

The labels adhere to the surface of a drum by vacuum and are carried through an adhesive-applying zone to a position for adherence to a package or the like. Eleven claims to the unit have been made.

No. 2,956,886, **PROCESS FOR FREEZING MEAT**, patented October 18, 1960 by Edward R. Baush, Bedford, Mass., assignor to W. R. Grace & Co., Cambridge, Mass., a corporation of Connecticut.

The method of preventing color loss of red meat consists in placing red meat having a bright red color in a bag of a heat shrinkable plastic, promptly thereafter freezing the meat in the bag whereby a whitish color of ice crystals appears on the surface of the meat, and then heating the bag for up to 2 seconds to shrink the film around the meat and permit the ice crystals to melt, removing the heat and permitting the ice crystal structure to reform on the surface of the meat because of the residual cold of the product itself to convert the whitish color of the frozen product back to the bright red color.

No. 2,952,552, **MEAT PRODUCT AND METHOD OF MAKING THE SAME**, patented September 13, 1960 by Harry R. Ansel, Elmwood Park, Ill., assignor to Wm. J. Stange Co., Chicago, Ill., a corporation of the state of Illinois.

A method of preparing a stable meat product having lean and fat portions is disclosed, comprising comminuting and rendering the

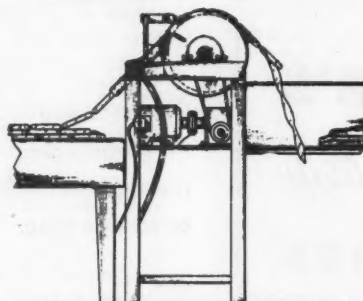
meat, and incorporating an antioxidant in the rendered meat when the fat portion of the meat is in a liquid state, the oxidant being uniformly dispersed in the fat portion and being sufficient in quantity to prevent rancidity substantially.

No. 2,957,772, **METHOD OF COATING AND PROTECTING FROZEN MEAT**, patented October 25, 1960 by Leonard Irving Berkowitz, 429 Brookline st., Newton, Mass., and Sherman Gilvert Davis, 1A Kensington Heights, Worcester 2, Massachusetts.

The method of freezing and protecting meat comprising the steps of treating with air the surface portion of the meat and oxidizing it at a temperature not below about 28° F. for a controlled period of time which causes oxidation of the meat to a depth of not over about one-eighth inch and freezing the meat surface to a solid condition to stop the oxidation, applying a coating of non-toxic plastic film substance in a molten condition above the melting point of surface meat juice crystals and thereby melting said crystals and releasing the oxidized juices beneath the coating without thawing the body of the frozen meat materially below this oxidized depth, cooling the coating and the surface portion of the frozen meat to re-crystallize the juices and to set the coating as a protective film envelope enclosing the re-crystallized surface meat juices which prevents further oxidation and then refrigerating the meat at a temperature between about -20° and -40° F. for purposes of storage.

No. 2,954,579, **FRANKFURTER SKINNING APPARATUS**, patented October 4, 1960 by William R. Menghini, c/o Menghini Packing Company, Frontenac, Kan.

Linked frankfurters in casings are



moved longitudinally to contact the frankfurter-holding peripheries of two spaced-apart discs rotatable on a common shaft and the periphery of an intermediate or third disk rotatable about an axis offset relative to the axis of rotation of the other

two discs, with the peripheries of the discs defining a channel-shaped path. A casing slitting device is disposed so as to slit the casing exposed in the channel-shaped path. The intermediate or third disc has means, cooperating with the holding devices of the other discs, to remove the frankfurter filling.

No. 2,948,624, **EXPANSIBLE METAL FOIL PACKAGE**, patented August 9, 1960 by Dighton L. Watson, 4033 13th ave. S., and Forest K. Michaelson, 4008 46th ave., S., both of Minneapolis, Minn.

The package is of metal foil telescopic portions, shaped into a closed package, to enclose material which expands when subjected to heat so that the two portions will move relative to each other as the enclosed material expands.

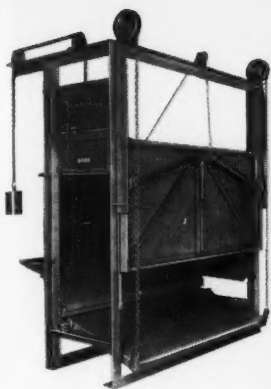
No. 2,955,043, **METHOD OF PACKAGING FROZEN MEATS**, patented October 4, 1960 by Morey L. Rosenthal, 1930 Division, st., Detroit 7, Mich.



The method comprises enclosing the frozen food product in a continuous solid transparent film laminate, this laminate comprising an inner ply of a solid transparent water-insoluble vapor barrier plastic film and an outer ply of a solid transparent water soluble plastic film containing a humectant.

No. 2,955,042, **METHOD OF CURING MEAT AND COMPOSITION THEREFOR**, patented October 4, 1960 by Frank Howard Firor, Pelham, and Jean E. Hanache, Old Westbury, N. Y., assignors to Williams-McWilliams Industries, Inc., a corporation of Delaware.

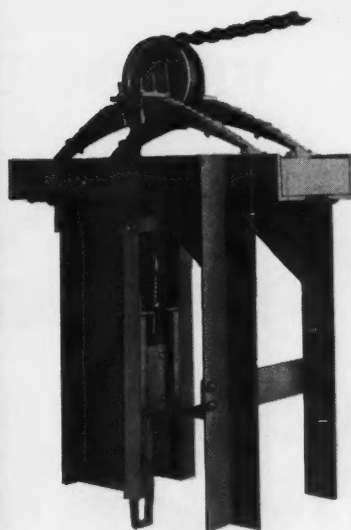
For curing meat to impart thereto a cured color and a palatable salty taste, without using sodium chloride in the process, the inventors cure the meat with a composition comprising a mixture of a choline salt, potassium chloride and a small amount of sodium-free salt selected from the group consisting of nitrate, nitrite and mixtures thereof, this selected salt being present in a sufficient amount to impart to the cured meat a color normally associated with processed meat, the choline salt and potassium chloride each being present in an adequate amount and in amounts relative to one another and relative to the time and temperature of cure to impart to the meat a salty taste comparable to that imparted by using sodium chloride in the meat curing composition.



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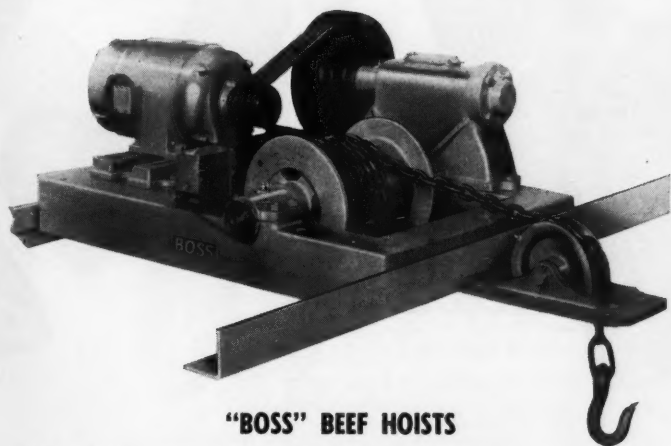


### "BOSS" LANDING DEVICE

Automatic unit for smooth and sure transfer of animal from hoist to rail. Semi-elliptic springs add to efficiency and life of unit.

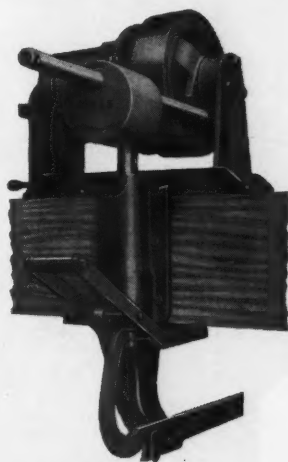
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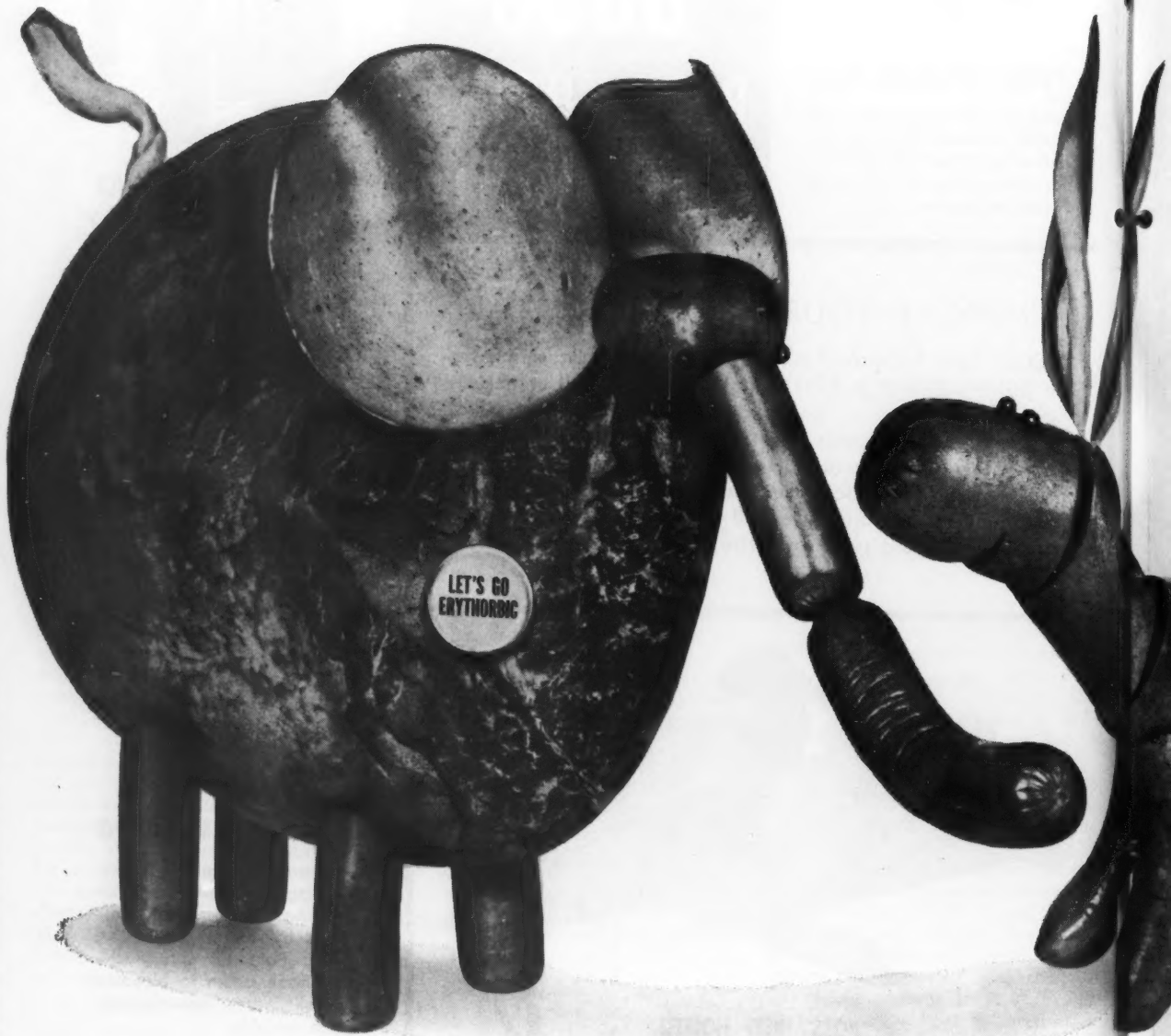
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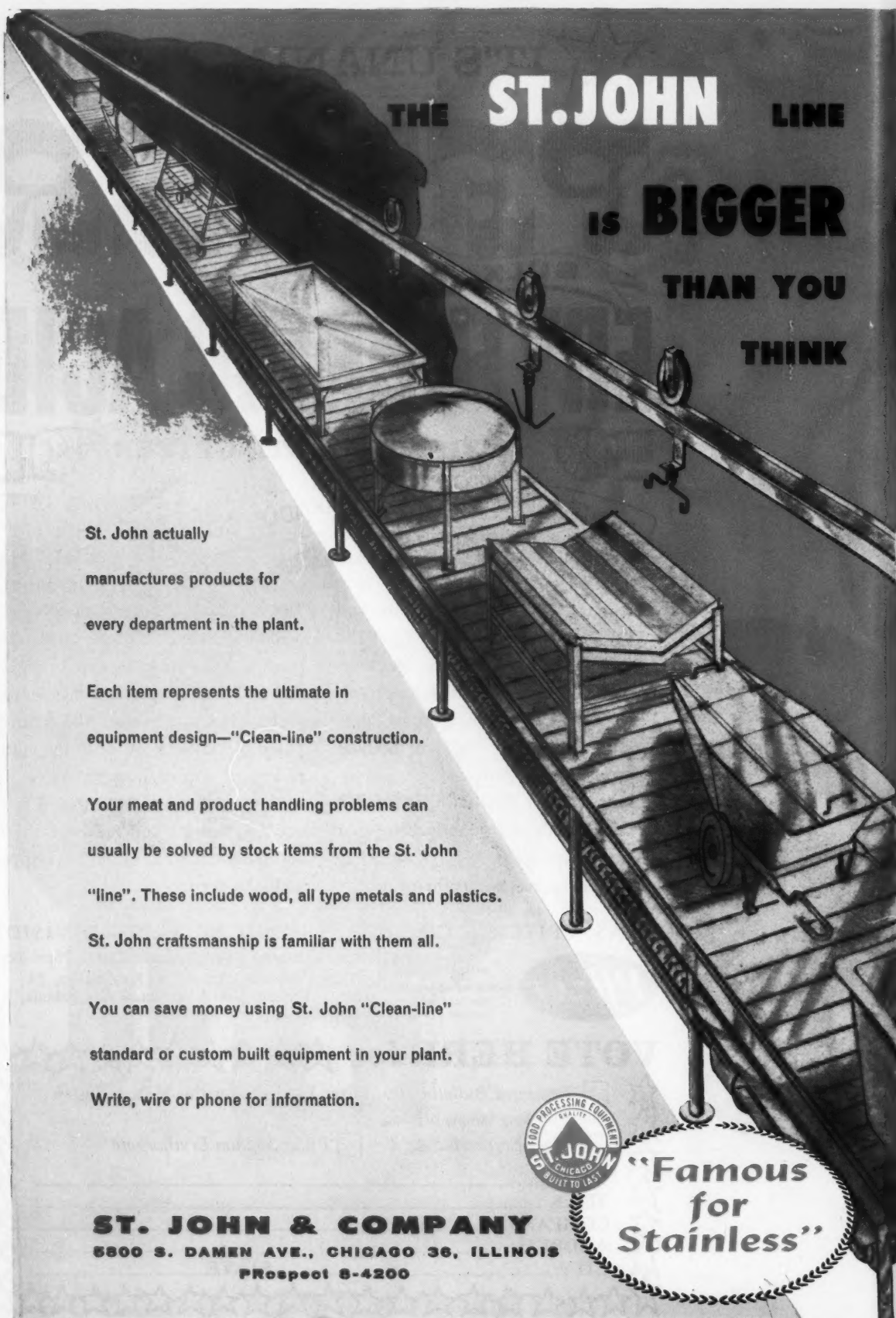
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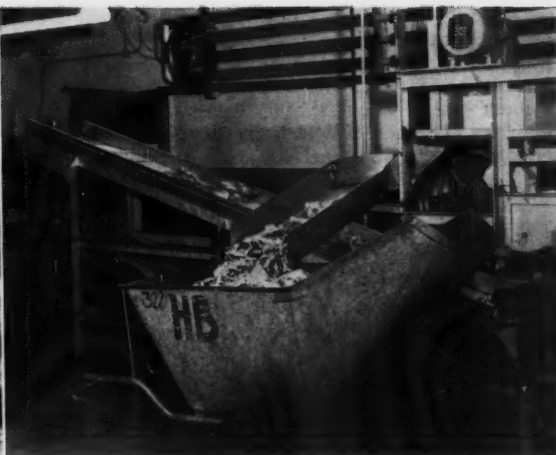


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**FIGURE 1 (left):** Ham-boning operation at Morrell Sioux Falls plant employing steel belt conveyors. Main conveyor carries incoming hams to operators and also removes boned hams. Upper conveyor removes bones.



**FIGURE 2 (right):** Discharge ends of stainless steel belts. Main conveyor discharges to flight conveyor which delivers boned hams to transfer cart. Upper conveyor delivers bones to the cart (foreground) via a side chute.

## Morrell Conveyorizes Ham Handling With Belts

**S**TAINLESS steel belt conveyors have been installed for six meat handling operations at the Sioux Falls plant of John Morrell & Co., and additional units will be installed for a seventh application in the near future.

The six present applications are in ham boning, ham injection, bacon skinning, pork sausage packaging, smoked sausage packaging and smoked ham wrapping. The new application to be made is for conveying graded trimmings through a chill room to the sausage and canning operations.

The new conveyors were supplied by Sandvik Steel, Inc. The belts of these conveyors are made of strips or bands of stainless steel, especially tried and flattened at the mill for conveyor application. They have V-ropes bonded to their undersides which run in V-rope sheaves at the terminals and insure perfect tracking at all times.

The flat one-piece belt is easy to clean and offers long life and sanitary advantages over composition belts, it is claimed.

Figure 1 shows the ham boning operation which utilizes two steel belt conveyors, the main one integral with the boning table and an auxiliary one above it for bones. Hams are brought to the boning table in carts and are manually placed on the infeed end of the main conveyor. The conveyor carries the hams to operators along both sides

of the belt. These boners place the finished product back on the main belt and place the bones on the upper conveyor. The lower belt is .032 in. thick by 18 in. wide and measures 54 ft. between terminal centers. The upper belt is .024 in. thick and 12 in. wide and approximately the same length as the main conveyor.

The upper conveyor is unique in that the upper, or load carrying, strand is pulled down close to the return strand. This construction enables the terminal sheave to be fitted in above the main conveyor, and pulls the load carrying strand within easy reaching distance of the operators. The main conveyor is flush

with the working tables to facilitate sliding the hams on and off the belt. The upper conveyor is suspended from the ceiling to avoid obstructions which might hinder sliding hams on and off the main conveyor. Side skirts prevent bones from falling off the upper conveyor.

Figure 2 shows the discharge ends of these conveyors. The main conveyor discharges boned hams over the end pulley onto a flight conveyor which carries them to a cart. The upper conveyor discharges bones to a second cart via a side chute. At the discharge end of the upper conveyor, the return strand is brought up close to a load-carry-

**FIGURE 3:** Conveyor carries hams to pickle injection machine. Conveyor side skirt and walk-away have been removed to provide a better view of handling operation shown.



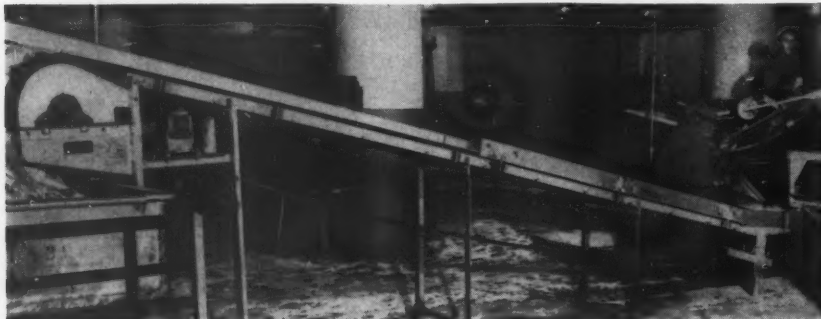
ing strand, again to accommodate sheave positioning and provide clearance at the work table. The drive motor for the upper conveyor is above the terminal sheave. The motor for the main belt is between belt strands. The upper belt has only one V-rope bonded to its underside,

machine. This belt is .040 in. thick by 28 in. wide and measures 14 ft. between terminal centers.

Figure 4 shows a conveyor which carries bacon skins from four skinning machines to a transfer cart. The conveyor runs horizontally beneath the machines to collect the skins,

tons on the elevated conveyor which discharges them to an attendant who stacks them on a transfer cart ready for order assembly.

A table level conveyor is used for packing smoked sausage in cellophane bags and another for ham wrapping. Formerly, the hams were



**FIGURE 4:** This stainless steel belt conveyor has a horizontal run beneath bacon skinning machines and an inclined run to elevate skins into transfer cart. A portion of the side skirt has been removed to disclose belt. Former conveyor required attendant to wipe grease from chain to prevent skin soilage.

whereas the wider, heavy-duty main belt has two.

Figure 3 shows another application of belt conveyors for a new operation, the conveying of bonded hams into a pickle injection machine. Formerly, hams were fed manually into the machine; now they are dumped from a cart into the chute above the conveyor and carried by the conveyor into the

and then inclines to elevate them above and discharge them into the transfer cart.

In the sausage packaging operation a steel belt conveyor is built into the packaging table. Linked sausage is fed directly onto the packing table conveyor. Girls cut links apart, place them in cartons obtained from the shelf over the conveyor, and place the packed car-

slid from one station to the next. Under the new system, workers stationed about the two conveyors wrap only; the conveyors take care of the transportation.

The cooling-tunnel application to go in soon will involve three 32-in.-wide belts, each 75 ft. between terminal centers. Trimmings will be chilled on the belt as they are carried to processing departments.

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## FRENCH HORIZONTAL MELTER

THE HEAVY SQUARE SHAFT runs true in the stuffing box, without deflection under heavy load. Paddles are clamped—not keyed—to shaft, with bolts secured by special lock nuts. Result: No loose paddles or costly stuffing box maintenance.

ROLLER CHAIN DRIVE, unlike direct connected drives, permits reduction in agitator shaft speeds without a corresponding cut in speed reducer output—a real saving in time and costs for handling various types of materials.

F026



FRENCH makes all types of complementary equipment for edible and inedible rendering. Outline your requirements. Let us show you how FRENCH design features will help you do the job with greatest possible speed and economy.

**THE FRENCH OIL MILL MACHINERY CO.**

PIQUA, OHIO—U. S. A.

reduce  
hand trimming

... increase profits

with SHARPLES

Low Temperature Rendering

The unique Sharples "continuous" rendering process produces lard of the finest quality. And the meat tissue remaining after trimming is recovered during the rendering process with all its original nutritional value—a valuable product used extensively in bologna, frankfurters, loaves, and other high quality sausage products.

Many of our customers have significantly cut back on their hand trim lines, because with the Sharples method any trim which stays with the fat, remains an edible product, and commands edible prices.\*

We'll be pleased to show you how Sharples low temperature rendering will cut production costs, improve yields in your application. Just contact your nearest Sharples sales office.

\*And don't forget the high quality of the lard.



**THE SHARPLES CORPORATION**

*Centrifugal and Process Engineers*

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Associated Companies and Representatives throughout the World



## NRA Annual Meeting

[Continued from page 19]

son, Ariz., said that Dr. Antonio J. Escovar, president of the Colombian Soap Manufacturers Association, Bogota, Colombia, had secured an appropriation of 400,000 pesos for a national health program that will promote the use of soap.

Haugh warned that if the animal fat industry hopes to share in the South American market, it will have to spend money in promotion, even if immediate returns do not justify the expenditure. Competing veg-

etable oils, particularly soybean oil, are being merchandised aggressively in these regions.

If the trend toward centralization of labor relations is to be stopped, the individual employer must take on greater responsibility toward his employees and stop asking for a federal law every time he is confronted with a labor problem, asserted Richard W. Wright, manager, Mountain States Employers Council, Inc., Denver. As more laws are passed, more interpretative court decisions are issued and the situation becomes more confused.

## ANNOUNCING!

### NEW JARVIS SCRIBE SAW AIR-POWERED\* SAW FOR BEEF & PORK

amazingly light weight & low priced  
one-hand fatigue-free fast scribing

PIVOTAL BLADE GUARD  
AND POSITIVE DEPTH  
OF CUT CONTROL

4" DIAM. HIGH  
SPEED BLADE  $\frac{3}{4}$ " CUT  
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AVAILABLE  $1\frac{1}{4}$ " CUT

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BLADE DEPTH  
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FINGER  
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HAND PRESSURE  
INSTANT START & STOP LEVER

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**\$290<sup>00</sup>**

WEIGHT  
4 lbs. 6 oz.

OVERALL LENGTH 12"



Scribing half beef with Jarvis Scribe Saw at Raskin Packing Co., Sioux City, Iowa. Note one-hand ease of operation.

#### FASTER MORE ACCURATE SCRIBING

Due to high speed blade and light weight, scribing is faster, more accurate.

#### BETTER PRODUCTION—LESS FATIGUE

Weight of a balancer or electric motor is eliminated. Operator scribes with more ease, increases his production.

#### ONE-HAND PORTABILITY

Eliminates clumsy, tiresome 2-hand scribing. Improves accuracy.

#### ELIMINATES BONE SPLINTERS AND MISCUTS

\*Interchangeable with Jarvis Air Dehider.

FREE Trial Unit Available Send Coupon Now

**Jarvis**  
CORPORATION  
GUILFORD, CONNECTICUT  
The Pioneer in Power Dehiders

JARVIS CORPORATION—GUILFORD, CONN.

☐ Send Saw On Trial ☐ Send Literature

Name

Company

Street

City & State



BROTHERS J. M. and A. J. Binz of the St. Louis Hide & Tallow Co., St. Louis, stand in front of Texas welcome sign at the NRA convention.

At the breakfast honoring the visiting All-Japan Soap Association, it was brought out that the quality of tallow exported to Japan has declined with the market. While this has not been serious enough to bring a protest, it has been disturbing to the Japanese soap manufacturer. It was suggested that the American exporter raise the quality of the tallow he ships sufficiently to protect it from deteriorating in transit below the purchasing standard at the point of use. Japanese soap manufacturers now buy about 90 per cent of their tallow requirements from the U.S., or about 300,000,000 lbs., annually.

Quality is important to the 280 Japanese soap manufacturers; only 20 of these firms are large ones. While most tallow arrives in Japan in bulk, it must be transferred to lighters and then drummed for shipment to the small soap plants, reported Myer Sigal of G. Bernd Co.

The Export Import Bank of Washington, under the Export Expansion Program recently passed by Congress, is prepared to issue insurance designed to facilitate foreign trade, according to J. Richard Patten. For short-term risks up to 180 days, the bank will issue coverage for the following: 1) inconvertibility of foreign currency; 2) cancellation of import license; 3) the imposition of any law or regulation beyond the control of the buyer and exporter that would prevent delivery of the goods; 4) expropriation by foreign authority; 5) war and civil commotion.

To facilitate the expansion of the program, commercial banks in major cities act as agents for Eximbank in drawing up the contracts and handling the paper work.

✓ Maximum Grease Recovery!  
 ✓ Better Quality By-Products!  
 ✓ Lower Cost-Per-Ton!



## WILLIAMS "NO-NIFE" HOGS & HAMMER MILLS

Williams' wide experience in the recommendation of correct equipment for more efficient grinding and crushing has invariably increased output and decreased costs for hundreds of packers and processors. Here are a few benefits Williams Equipment can give you:

**GREATER GREASE RECOVERY** by properly preparing green bones, carcasses, entrails, meat scraps, etc., without the use of excessive heat and regardless of extraction method.

**CONSTANT BY-PRODUCT UNIFORMITY** by correctly grinding and handling of dry bones, cracklings or tankage, and glue stock.

**MORE EFFICIENT OPERATION** — The reduction of dry materials down to 8 mesh — or the grinding to small size of materials with high grease content is done more quickly, easily and economically — *in one operation!*

There are many other profitable advantages provided by Williams' know-how and equipment. It's good business to discuss your present grinding and crushing methods with Williams.

*Write Today!*

### WILLIAMS COMPLETE LINE ALSO INCLUDES:

- COMPLETE "Packaged" PLANTS engineered to deliver finished saleable by-products
- VIBRATING SCREENS      ● STEEL BINS
- BUCKET ELEVATORS AND CONVEYORS

WILLIAMS PATENT CRUSHER & PULVERIZER CO.  
 2708 NORTH NINTH STREET      ST. LOUIS 6, MO.

**WILLIAMS**  
 CRUSHERS — GRINDERS — SHREDDERS  
 OLDEST AND LARGEST MANUFACTURER OF HAMMER MILLS IN THE WORLD

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PROBLEMS FROM  
 ALL PLANTS

... OUR FAVORITE JOBS



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Harvey "Bud" Rasmussen



Albert Vogt



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Harvey Rasmussen and his associates have brought their many years of design and engineering experience to the Alkar Engineering Company. Specialists in any and all smoke house applications, smoke generators, quick-chill cabinets, process cookers, sausage drying rooms, and packing house equipment.

EMBLEM



OF QUALITY

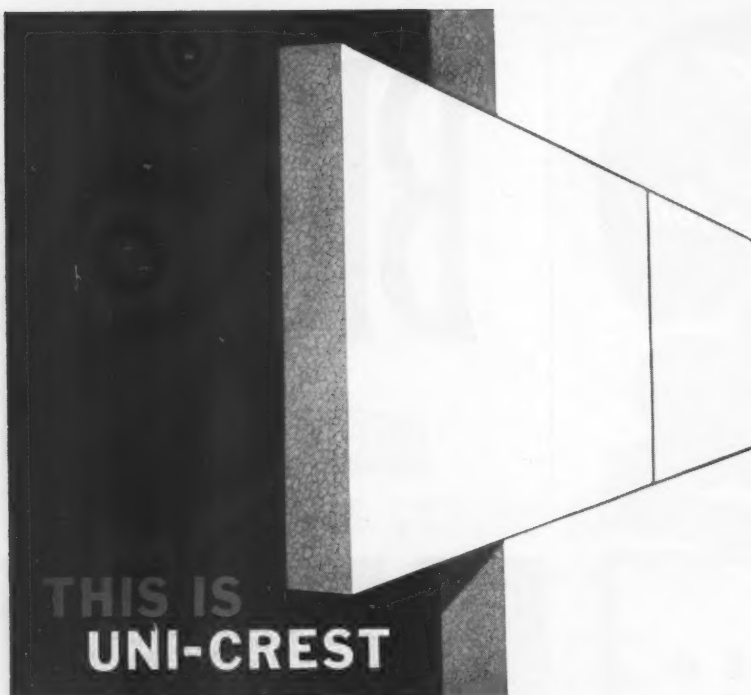
## ALKAR ENGINEERING CO.

329 WILSON AVENUE

WEST CHICAGO, ILLINOIS

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## a new, economical, low temperature insulation

Uni-Crest is an extremely lightweight homogeneous white material with a smooth, tough surface. It is composed of minute, individually closed cells, produced by expanding beads of polystyrene. Its inherent properties make it an excellent low temperature insulating material.

Uni-Crest has a low K factor (thermal conductivity) and retains its insulating value indefinitely. Lightweight, strong, flexible, it has

excellent bonding characteristics, is non-dusting and non-flaking, and can be cut and handled easily. Uni-Crest is inexpensive, too.

Uni-Crest is available in widths up to 4', lengths to 12', and thicknesses from 1" to 8". Self-extinguishing Uni-Crest is also available in the same sizes. Write today for complete specifications and installation information.

**UNI-CREST** DIVISION UNITED CORK COMPANIES

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Since 1907 **UNI-CREST**

Engineering offices or approved distributors in key cities coast to coast.

**Vegex** cannot work wonders,  
but it can make you  
wonder why a little  
does so much...

ask for samples

**VEGEX Company** 175 FIFTH AVE., NEW YORK 10, N. Y.

## Flashes on suppliers

**JOHN E. SMITH'S SONS CO.:** This manufacturer of "Buffalo" sausage machinery has opened a new office at 5681 N. Lincoln ave., Chicago 45, it was announced recently. **STIG FORSELL** is the director.

**AMERICAN VISCOSE CORP.:** **EDWARD C. CLARK, JR.**, has been named stock controller for the film division of this Philadelphia firm, according to **RICHARD E. REYNOLDS**, general manager. Clark will supervise control of cellophane inventories and distribution centers.

**DOBECKMUN:** Promotion of **SAM H. ZUTLER** to sales manager of **Saran Wrap-S** products has been announced by **ROBERT S. JONES**, general sales manager of this subsidiary of **The Dow Chemical Co.**

**MILPRINT, INC.:** This producer of flexible packaging recently dedicated a 57,000-sq.-ft. plant in So. San Francisco, which consolidates its west coast activities in the \$3,000,000 facility.

**CONTINENTAL CAN CO.:** **D. B. WESLEY**, general manager of the southeastern district, has announced the appointment of **JAMES K. COOPER** to district sales manager of metal cans in Atlanta, Ga.

**EASTMAN CHEMICALS PRODUCTS CO.:** The chemicals division of this subsidiary of the Eastman Kodak Co. has established a new office in Buffalo, N. Y. The new office will be under the supervision of **GEORGE O. TRABUE**.

**AMERICAN MANUFACTURING CO.:** The Arctic Traveler Division of this Montgomery, Ala., firm has announced the appointment of **HORTON FICK** as vice president in charge of sales. He intends to expand sales and services of the company. **HENRY O. KIRKPATRICK** was promoted to vice president and general manager of the parent firm.

**MINNEAPOLIS - HONEYWELL REGULATOR CO.:** Appointment of **K. RUSSELL KNOBLAUCH** as market sales manager for the Philadelphia-based industrial products group has been announced by **R. L. MALLORY**, sales manager for the group.

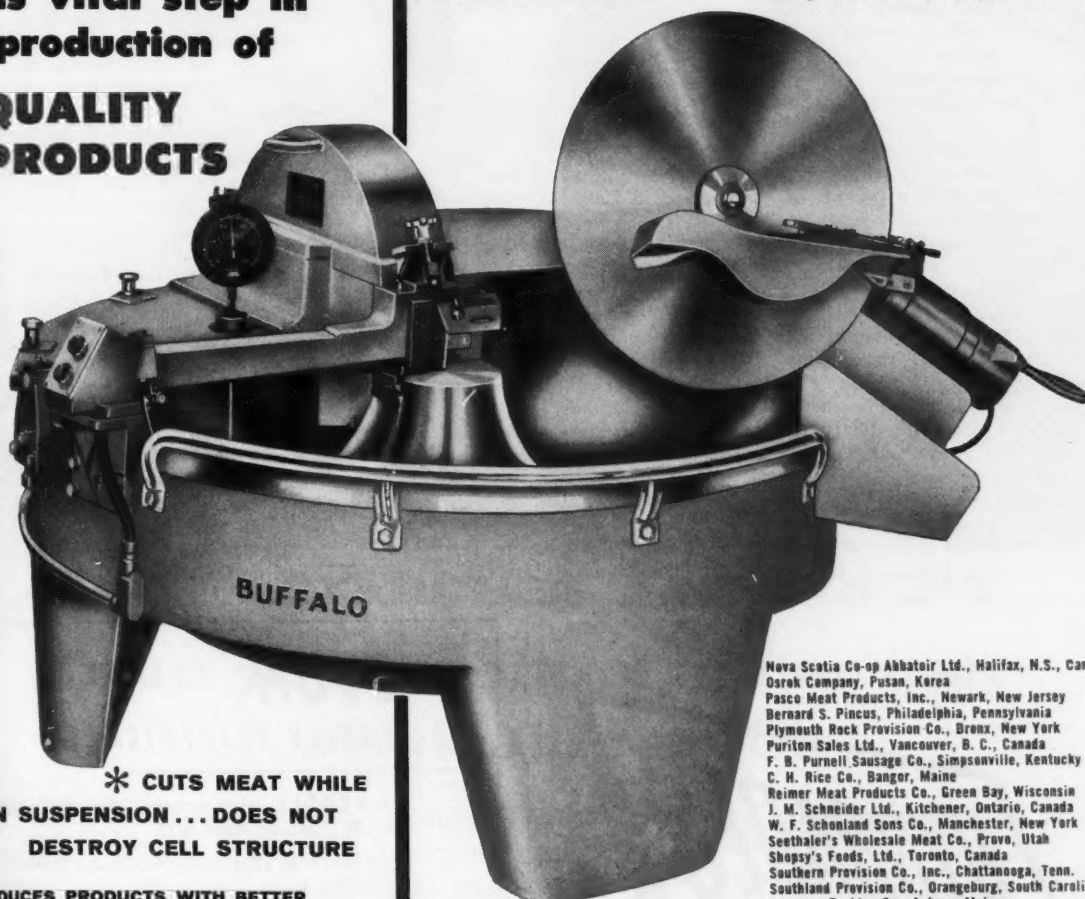
**TRANSICOLD CORP.:** This large manufacturer of transport refrigeration equipment has announced a new division to produce and market **Kold-Trux** refrigeration units for motor trucks and trailers.



# CONVERTER PRINCIPLE\*

**used by leading  
sausage makers  
is vital step in  
production of**

**QUALITY  
PRODUCTS**



**\* CUTS MEAT WHILE  
IN SUSPENSION ... DOES NOT  
DESTROY CELL STRUCTURE**

**PRODUCES PRODUCTS WITH BETTER  
SHELF LIFE.** Converting eliminates the  
high dispersion of air pockets common to  
other methods ... this keeps the product  
in a sustained moist condition, avoids  
hard casing effect and discoloration.

**DOES THE BEST JOB** of mixing and  
producing a homogeneous emulsion.

**IS A PROVED METHOD...** is the method  
by which today's highest quality  
products were achieved...and cutting  
in suspension is the principle by which  
they will continue to be produced.

Alexander Horning, Detroit, Michigan  
Arbogast-Bastian Co., Allentown, Pennsylvania  
Armour & Company, Kansas City, Kansas  
Auge Packing Co., San Antonio, Texas  
Boston Sausage Co., Boston, Massachusetts  
L. S. Briggs Inc., Washington, D. C.  
Broadway Packing Co., Jonesboro, Arkansas  
Brown Packing Co., Little Rock, Arkansas  
Bryan Bros., West Point, Mississippi  
Louis Burk, Inc., Philadelphia, Pennsylvania  
Canada Packers, Ltd., Hull, Quebec, Canada  
Cherokee Packing Co., Gaffney, South Carolina  
Chicopee Provision Co., Inc., Chicopee, Mass.  
Columbia Packing Co., Boston, Massachusetts  
Crissman Brothers, Castanea, Pennsylvania  
Cudahy Packing Co., Wichita, Kansas  
Dallas City Packing Co., Dallas, Texas

Hudson Packing Co., Jersey City, New Jersey  
Hygrade Food Products Corp., Detroit, Michigan  
Hygrade Food Products Corp., Newark, New Jersey  
Hy-Grade Food Products, Inc., Montreal, Que., Can.  
Industrial De Abastos, Mexico, D. F., Mexico  
Intercontinental Packers Ltd., Saskatoon, Sask., Can.  
Jerry's Sausage Kitchen, Evansville, Indiana  
King Packing Co., Nampa, Idaho  
A. Keegel & Co., Flint, Michigan  
Lewis Bros. Market, Portland, Oregon  
Luer Packing Co., Los Angeles, California  
Lu-Tex Packing Co., Luling, Texas  
McKenzie Packing Co., Burlington, Vermont  
M & M Packing Co., Dublin, Georgia  
Morrell-Folin Co., Philadelphia, Pennsylvania  
Neuhoff Bros. Packing Co., Dallas, Texas  
New England Provision Co., Boston, Massachusetts

Nova Scotia Co-op Abattoir Ltd., Halifax, N.S., Can.  
Osrek Company, Pusan, Korea  
Pasco Meat Products, Inc., Newark, New Jersey  
Bernard S. Pincus, Philadelphia, Pennsylvania  
Plymouth Rock Provision Co., Bronx, New York  
Puritan Sales Ltd., Vancouver, B. C., Canada  
F. B. Purnell Sausage Co., Simpsonville, Kentucky  
C. H. Rice Co., Bangor, Maine  
Reimer Meat Products Co., Green Bay, Wisconsin  
J. M. Schneider Ltd., Kitchener, Ontario, Canada  
W. F. Schonland Sons Co., Manchester, New York  
Seethaler's Wholesale Meat Co., Provo, Utah  
Shopsy's Foods, Ltd., Toronto, Canada  
Southern Provision Co., Inc., Chattanooga, Tenn.  
Southland Provision Co., Orangeburg, South Carolina  
Stearns Packing Co., Auburn, Maine  
Robert E. Stumpf, Cleveland, Ohio  
Suber-Edwards Co., Quincy, Florida  
The Sucher Packing Co., Dayton, Ohio  
Sunnyland Packing Co., Thomasville, Georgia  
Szelagowski, A. & Son (Branch of Tobin Packing)  
Buffalo, New York  
Taiye-California Inc., Beverly Hills, California  
Tobin Packing Co., Albany, New York  
Tobin Packing Co., Rochester, New York  
Tuna Products Co., Boston, Massachusetts  
Frank Wardynski & Sons, Inc., Buffalo, New York  
Williams Packing Co., Gadsden, Alabama  
Wilson & Co., Albert Lea, Minnesota  
Wilson & Co., Cedar Rapids, Iowa  
Wilson & Co., Oklahoma City, Oklahoma  
Wilson & Co., Scranton, Pennsylvania  
Wilson & Co., South Omaha, Nebraska  
Zenith Meat Company, Los Angeles, California  
Zenith Meat Company, Wichita, Kansas

David Davies, Inc., Columbus, Ohio  
Drach's Kosher Food Products, Outremont, Que., Can.  
Duquoin Packing Co., Duquoin, Illinois  
C. A. Durr Packing Co., Utica, New York  
Eckert Packing Co., Defiance, Ohio  
Empacadora Brenner, Santa Clara, Mexico  
First National Stores, Inc., Somerville, Mass.  
Wm. Focke's Sons Co., Dayton, Ohio  
The Galat Packing Co., Akron, Ohio  
Gaffney & Co., San Francisco, California  
S. R. Gerber Sausage Co., Buffalo, New York  
Glover Packing Co., Roswell, New Mexico  
Goren Packing Co., East Boston, Massachusetts  
Hickory Hill Meat Packers, Tampa, Florida  
Hoffman Packing Co., Los Angeles, California  
Geo. A. Hormel Co., Austin, Minnesota  
Geo. A. Hormel Co., Fort Dodge, Iowa  
Geo. A. Hormel Co., Fremont, Nebraska



# Buffalo

JOHN E. SMITH'S SONS CO. • 50 Broadway, Buffalo 3, N. Y. • Sales and Service Offices in Principal Cities

NEW CHICAGO OFFICE: 5681 North Lincoln Avenue, Chicago 45 — Telephone Long Beach 1-4658

THE NATIONAL PROVISIONER, NOVEMBER 26, 1960

*Highest Quality Machines for  
Highest Quality Sausage Making  
for Over 90 Years*

## Oscar Mayer Develops New Vacuum Packing Technique

An entirely new technique for vacuum packing and sealing meat products in an air-tight, specially laminated Saran plastic film has been perfected by Oscar Mayer & Co., Chicago, after more than five years of research, the company announced. The package is said to preserve product freshness, flavor and color at the same high level as when it was produced.

Now packaging only its Smokie Link sausage in the new film, known as "Super Saran," the firm soon will be using the new package for its wieners and other products. In addition to its protective features, the meat processing company reported, the durable new film is fully transparent, displaying the product completely, and the package is easy to open for removal of contents.

Key to the new package's success, according to the company's engineers, is its pliability. The new film is said to conform exactly to the shape of the product and to cling so tightly that it displaces air from the package at the moment the vacuum is drawn.

"Our research department, working with Dow Chemical Co. scientists,



NEW PACKAGE now is used for Smokie Links. Wieners will be next.

experimented for more than five years before discovering the exact material we wanted," said Oscar G. Mayer, jr., president of the meat processing firm. "When we finally had the 'Super Saran,' we then had to develop special facilities for putting it into production."

He said product is packed under a vacuum; all air is eliminated from the package, and the film fuses together at the joined edges in a seal "as strong as the film itself."


The Smokie Links now on the

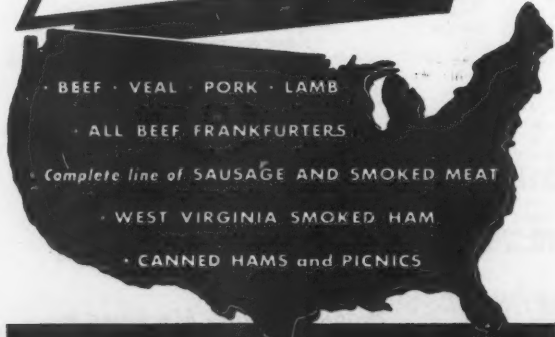
market in the new film are in a "Twin Pak"—two separately sealed sections of four sausage each, permitting the housewife, if she chooses, to open one section and return the other to the refrigerator still in an air-tight seal for use at a later time, Mayer explained. Oscar Mayer wieners are expected to be on the market in a similar "Super Saran Twin Pak" shortly after the first of the year, and bacon and other products will be packaged in the new film.

Consumer research surveys conducted by the company in a number of test markets indicated an enthusiastic response by homemakers to the new "Super Saran" package, Mayer said. Sealed-in freshness and flavor, high degree of visibility of the product, and convenience of the Twin Pak were among the features most frequently cited by the consumers questioned.

## Financial Notes

The board of directors of Wilson & Co., Inc., Chicago, has declared a dividend of \$1.0625 per share on the company's \$4.25 preferred stock for the October 1-December 31, 1960, period. The dividend is payable January 1, 1961, to stockholders of record on December 12, 1960.





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**HYGRADE FOOD PRODUCTS CORP.**

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

## STUN EASILY ELECTRICALLY

ED ARNOLD, plant manager, IDAHO MEAT PACKERS, INC., Caldwell, Idaho, SAYS:

"We have been using the Cervin Electric Stun-O-Slaughterer.

"It is very efficient for stunning hogs. We think it is easier to operate—you don't have to use any restrainer."

**STUN-O-SLAUGHTER\* SENIOR**—for all size plants. Used on calves, sheep, hogs, sows, boars.

"It Really Keeps 'em Down"

**STUN-O-SLAUGHTER\* STANDARD** — for smaller plants. Used on hogs, boars and sows.

\*Patent Pending

**FOR HUMANE STUNNING OF CALVES, SHEEP, HOGS**

**APPLY ANYWHERE**—behind the ears, over the ears, ahead of the ears, over the eyes, right-angle to the head, either side of the head, etc., with **ONE QUICK TOUCH**

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Largest exclusive manufacturers of electric stunning equipment since 1942



## STARCHES and SYRUPS

**Keep your product in her cart  
...week after week**

Corn starches and syrups are time-tested, nourishing, economical carbohydrates. They've long been used and accepted as foods and food ingredients. They may be the answer to problems you have resulting from recent legislation regarding foods because:

In addition to being time-tested, nourishing, economical carbohydrates, corn starches and syrups can provide valuable functional properties as:

- Stabilizers • Emulsifiers • Binders • Humectants
- Bland sweeteners • Texturizers • Preservatives (of natural body and color) • Thickeners (for

- consistency control) • Sugar Crystalization control
- Coatings—Glazes



**CORN STARCH** is ideal for baking, baking powder, meats, mustard, salad dressing, custards, pudding, canned soups, etc.



**CORN SYRUPS** are used in mixed syrups, infant foods, preserves, jams, jellies, baked beans, sausage and cured meats, frozen and canned fruits, frozen deserts and many other products.



**CORN SYRUP SOLIDS** are widely used in ice cream, baked goods, frozen fruits, dry food mixes, jams, jellies, table ready and canned meats, to mention just a few.

Whatever you may be processing OK BRAND corn syrups or starches will help you keep your product in her cart week after week.

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...his service is freely available. Write, wire or phone today.



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# ALL MEAT . . . output, exports, imports, stocks

## Meat Production Down Second Straight Week

Meat production under federal inspection for the week ended November 19 was down for the second consecutive week as volume for the period settled to 414,000,000 lbs. from 421,000,000 lbs. produced during Veterans Day week, when slaughter at some centers was halted in observance of the day. Production of meat last week was also about 6 per cent smaller than last year's volume of 440,000,000 lbs. for the same November week. Slaughter of cattle and hogs was off from the previous week, while that of calves and sheep was either up or unchanged from the week before. Compared with last year, cattle kill held about a 21,000-head lead, while that of hogs was down by about 299,000 head. Estimated slaughter and meat production by classes for the comparative periods appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	Number	Production
	M's	Mil. lbs.	M's	Mil. lbs.
Nov. 19, 1960	365	212.4	1,270	176.7
Nov. 12, 1960	375	214.8	1,310	180.8
Nov. 21, 1959	344	200.6	1,569	216.9

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.
Nov. 19, 1960	120	13.4	255	12.0	414
Nov. 12, 1960	115	13.2	255	12.0	421
Nov. 21, 1959	106	11.9	222	10.5	440

1956-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.  
1956-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

### AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Nov. 19, 1960	1,030	582	244	139
Nov. 12, 1960	1,020	576	239	137
Nov. 21, 1959	1,037	583	241	138

Week Ended	SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Per cwt.	Mil. lbs.
Nov. 19, 1960	300	112	98	39.2
Nov. 12, 1960	305	115	97	40.5
Nov. 21, 1959	197	112	98	49.0

### ACTUAL FEDERALLY INSPECTED SLAUGHTER AND REVISED ESTIMATE OF MEAT AND LARD PRODUCTION BY WEEKS, JAN.-SEPT. 1960

	Cattle		Calves		Hogs		Sheep and Lambs		Total	Lard	
Week ended	Kill 000's	Beef mil lb.	Kill 100's	Veal mil lb.	Kill 100's	Pork mil lb.	Kill 100's	L & M mil lb.	meat mil lb.	Yield 100's	Total mil lb.
Jan. 9, 1955	241.3	115	13.2	1,740	237.2	339	16.8	508.5	13.1	54.3	
Jan. 16, 1955	248.1	108	12.4	1,706	232.5	323	16.0	509.0	13.9	56.0	
Jan. 23, 1955	238.4	89	10.2	1,528	206.8	290	14.6	467.4	14.1	50.3	
Jan. 30, 1955	214.7	97	11.2	1,440	196.3	272	13.7	435.9	14.1	47.7	
Feb. 6, 1955	208.2	94	10.7	1,412	191.9	272	13.7	424.5	13.8	45.5	
Feb. 13, 1955	210.6	89	10.2	1,384	185.4	254	12.8	419.0	13.6	43.2	
Feb. 20, 1955	216.8	91	10.4	1,464	199.0	265	13.3	439.5	13.2	44.9	
Feb. 27, 1955	190.9	98	11.3	1,285	172.1	233	11.7	386.0	12.4	36.4	
Mar. 5, 1955	211.2	99	10.7	1,360	179.6	240	12.2	413.7	13.5	42.0	
Mar. 12, 1955	204.6	100	10.6	1,302	172.0	236	12.0	399.2	13.9	41.4	
Mar. 19, 1955	198.7	91	9.6	1,277	171.2	236	12.0	391.5	14.4	42.5	
Mar. 26, 1955	212.2	122	13.2	1,400	190.5	232	11.6	427.5	13.4	44.0	
Apr. 2, 1955	205.5	106	11.5	1,374	186.9	247	12.4	416.3	12.9	41.6	
Apr. 9, 1955	195.3	97	10.9	1,272	177.0	252	12.6	395.8	13.9	41.8	
Apr. 16, 1955	194.0	92	10.6	1,325	185.7	255	12.8	403.1	12.9	40.9	
Apr. 23, 1955	201.9	91	10.9	1,341	185.3	244	12.0	410.1	13.7	43.6	
Apr. 30, 1955	207.6	94	11.5	1,332	184.0	252	12.3	415.4	13.6	43.4	
May 7, 1955	218.7	91	10.9	1,352	187.7	280	13.6	430.9	13.5	43.7	
May 14, 1955	228.3	89	10.9	1,340	188.7	263	12.8	440.7	13.8	45.0	
May 21, 1955	226.3	89	11.2	1,285	178.4	256	12.2	430.1	13.8	42.7	
May 28, 1955	230.8	88	11.4	1,235	173.9	253	12.1	428.2	13.5	40.4	
June 4, 1955	196.1	82	10.6	1,030	144.8	221	10.3	361.8	13.9	35.1	
June 11, 1955	222.6	90	11.9	1,201	168.8	287	13.3	416.6	14.1	41.2	
June 18, 1955	230.8	91	12.0	1,147	162.3	249	11.3	416.4	14.3	40.1	
June 25, 1955	222.0	86	11.4	1,104	155.2	234	10.6	399.2	13.9	37.8	
July 2, 1955	221.5	88	11.5	1,115	157.8	259	11.8	402.6	13.5	37.1	
July 9, 1955	201.0	70	9.4	883	126.2	241	10.8	347.4	13.9	30.6	
July 16, 1955	238.5	101	13.5	1,114	158.0	300	13.5	423.5	14.0	38.4	
July 23, 1955	219.3	93	12.9	1,033	145.5	262	11.8	389.5	14.2	36.2	
July 30, 1955	216.5	91	12.4	1,036	143.9	251	11.3	384.1	13.6	34.0	
Aug. 6, 1955	218.5	89	12.4	1,069	148.1	272	12.2	391.2	14.0	34.2	
Aug. 13, 1955	231.8	97	12.9	1,119	156.1	275	12.4	413.2	14.0	36.6	
Aug. 20, 1955	229.0	96	12.7	1,133	157.0	280	12.6	411.3	13.9	36.9	
Aug. 27, 1955	220.6	101	13.1	1,172	158.8	256	11.8	404.3	13.8	39.6	
Sept. 3, 1955	231.4	106	13.9	1,135	153.8	266	12.2	411.3	13.6	36.9	
Sept. 10, 1955	210.6	103	12.4	1,010	136.2	281	12.6	371.8	12.7	30.0	
Sept. 17, 1955	248.6	122	14.7	1,254	172.1	329	14.8	450.2	13.0	38.6	
Sept. 24, 1955	237.9	127	14.6	1,253	171.5	300	13.5	437.5	13.4	39.8	
Oct. 1, 1955	245.8	126	15.0	1,241	168.7	309	13.9	443.4	13.5	39.1	

## USDA Buys More Canned Beef And Carton Lard Last Week

In its continuing program to help bolster the live cattle and hog markets, the U. S. Department of Agriculture late last week purchased additional supplies of canned beef and gravy for distribution to schools participating in the national school lunch program and a large supply of lard for distribution to needy persons and institutions.

The purchases of canned beef and gravy amounted to 6,559,800 lbs. at a total cost of \$3,179,000 in funds transferred by Congress from Section 32. Prices paid the 15 successful bidders ranged from 48.37¢ to 48.49¢ per lb. A total of 27,200,550 lbs. of the product costing \$13,173,000 has been bought by the USDA since the purchasing program began October 13.

The lard buy totaled 5,616,000 lbs. in cartons at a cost of \$763,000, also from Section 32 funds. Prices paid the six successful bidders ranged from 13.58¢ to 13.59¢ per lb. An aggregate of 16,848,000 lbs. was offered by 13 firms. Last week's lard purchases brought to 14,802,000 lbs. the aggregate amount bought by the USDA under the current program at a cost of \$2,064,000.

Purchasing of both commodities will be continued until further notice, USDA indicated.

## Cuba Loses U.S. Meat Outlet Due To Faulty Inspection

Cuba lost its meat market in the United States after the U. S. Department of Agriculture determined that Cuba's national meat inspection program did not insure the exportation of only clean, wholesome meat products.

The decision to ban Cuban meat imports into the U. S. was made after department representatives inspected the Cuban meat packing industry and found it lacking.

Meat products may be imported into the U. S. from countries having national meat inspection programs comparable to the U. S. federal meat inspection program. This excludes imports of fresh, chilled or frozen meat from countries in which the contagious rinderpest or foot-and-mouth disease exist. Cuba is free of these diseases.

The U. S. imported 2,400,000 lbs. of beef from Cuba during 1959, but only 521,000 lbs. during the first seven months of this year.

**NOW!**



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in prepackaged hams

Does good initial cure-color of your prepackaged hams seem to vanish at point of sale? Beat the problem of profit-stealing color fade by curing with NEO-CEBITATE at new M.I.D.-approved levels.

You are now permitted to increase the amount of NEO-CEBITATE in pumping pickle from 7½ oz. up to 87½ oz. per 100 gallons. Extensive studies by the Merck Food Laboratories in cooperation with a leading packer prove that the rate of color fade depends

largely on the amount of NEO-CEBITATE retained by the ham after processing. The originally approved levels did not provide color stability for long periods. By adding more NEO-CEBITATE to the pumping pickle, you increase the amount in the finished ham—and get increased protection (up to 600%) against color fade. As an additional benefit, use of NEO-CEBITATE assures uniform and maximum initial cure-color in your hams.

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## NEO-CEBITATE®

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MERCK & CO., INC.

RAHWAY, NEW JERSEY

THE NATIONAL PROVISIONER, NOVEMBER 26, 1960

# PROCESSED MEATS . . . SUPPLIES

## Pork Price Pattern Changes Greatly In Last 50 Years

Pork products prices have changed greatly in their relationship to each other in the last 50 years, according to an American Meat Institute study. Lean pork prices have advanced, while fat prices have declined. Prices on spareribs in 1959 averaged about five times higher than the average for 1905-09—\$35.70 vs. \$6.90 per cwt. Lard prices, on the other hand, were virtually unchanged compared with the 50-year-ago level—\$8.80 compared with \$8.89.

Another way of showing the price relationship between cuts is the ratio of each product to the average of all pork products. In the 1905-09 period, sparerib prices were lower than those on lard. The sparerib ratio to all products was 72, while the lard ratio was 93. In 1959, the ratios to the composite product value were 126 and 31.

In the half-century, lean cuts advanced relative to the average of all cuts, while lard and fat cuts have followed a downward trend in their relationship to the composite price of all pork products. Reasons for the changes were given as demand spurred by the two wars and by the fact that products have been changed by trimming and processing.

Prices per cwt. and price relationships of various pork cuts are listed

in the following table as follows:

Item	Wholesale prices			Ratio	
	1959	1905-09	Per cent change	1959	1905-09 Av.
Ribs	35.70	6.90	+417	126	72
Pics.	34.08	8.47	+302	120	89
Loins	41.83	10.67	+292	147	112
Hams	48.86	12.95	+276	171	136
Butts	29.34	9.20	+219	103	97
Bacon	36.31	14.09	+158	128	148
Avg.	28.42	9.52	+199	100	100
Trimms.	13.34	6.39	+109	47	67
Lard	8.80	8.89	+99	31	93
Plates	7.74	8.12	+95	27	85

Source: "Prices of Hogs and Hog Products" by A. T. Edinger (1937). Later figures supplied by Market News Division, Livestock Branch, USDA.

## USDA Would Have Consumers Give Ideas On Cured Meats

The U. S. Department of Agriculture is reported seeking consumers' opinions on cured and smoked meats as hams, pork shoulders, picnic hams, pork butts, beef tongues, etc. Regulations covering current processing are under study for possible revision. Revisions may be needed because of possible changes in consumer preferences as well as in meat processing and marketing methods.

USDA officials indicated that comments from consumers on their preferences of cured and smoked meats will be valuable in helping the department make a decision. Individuals and consumer groups are requested to send their comments and supporting information to the Agricultural Research Service, U.S. Department of Agriculture, Washington 25, D.C.

## Japan Plans Meat Imports; U. S. Would Be Pork Source

Japan is reported contemplating the purchase of pork from the United States. The Japanese ministry of trade and industry has announced that \$3,400,000 are being allocated under the import budget for meat in the second half (October-March) of the current fiscal year. Allocations are to be made in November.

The plan is to import 2,700 metric tons of beef, 1,800 tons of pork and 500 tons of fat back. The fat back is expected to come from the U.S. and the pork may also come from the U.S. if prices are competitive with those in Taiwan and other countries.

At least part of the imports were said to be hog sides. The imports of pork and fat back are planned for delivery before January 1, 1961. It was presumed that the beef will be purchased elsewhere.

## WEST COAST MEAT IMPORTS

Arrivals of foreign meats at various West Coast ports were reported in pounds as follows:

November 14, 1960	
Portland: From New Zealand—21,945 boneless fresh frozen veal. Denmark—15,981 canned pork.	
Seattle: from Canada—37,606 fresh beef, 30 canned beef, 270 canned pork 280 canned sausage and miscellaneous meats, 165 cured beef, 1,882 cured pork, 9,343 fresh pork. New Zealand—155,304 fresh frozen beef, 13,465 fresh frozen veal. Denmark—3,074 canned pork. Argentina—51,925 canned beef. Uruguay—13,228 canned beef. Australia—1,224 canned beef. Brazil—69,670 canned beef.	

## DOMESTIC SAUSAGE

Pork sausage, bulk (f.o.b. Chgo.)	
In 1-lb. roll	33 @ 41½
Pork saus., sheep cas.,	
In 1-lb. package	55 @ 61
Franks, sheep casing,	
In 1-lb. package	61 @ 67½
Franks, skinless	45 @ 52
Polonina, ring, bulk	48½ @ 55
Bologna, a.c., bulk	39 @ 41½
Smoked liver, a.c., bulk	37 @ 44½
Polish sausage self-	
service pack	61 @ 72
Smoked liver, n.c., bulk	51 @ 55½
New Eng. lunch spec.	62 @ 69
Olive loaf, bulk	47½ @ 53
Blood and tongue, n.c.	47½ @ 59
Blood, tongue, a.c.	45½ @ 65
Pepper loaf, bulk	50½ @ 68½
Pickle & pimento loaf	44½ @ 53
Bologna, a.c., sliced (delv'd)	
6, 7-oz. pack. doz.	2.65 @ 3.60
New Eng. lunch spec.,	
6, 7-oz. pack. doz.	4.05 @ 4.92
Olive loaf,	
sliced, 6, 7-oz. doz.	3.00 @ 3.84
P.L. sliced, 6-oz. doz.	2.85 @ 4.80
P&P loaf, sliced,	
6, 7-oz., dozen	2.85 @ 3.60

## DRY SAUSAGE

(Sliced, 6-oz. pack. f.o.b., Chgo.)	
Cervelat, hog bungs	1.05 @ 1.07
Thuringer	60 @ 62
Farmer	87 @ 89
Holsteiner	79 @ 81
Salami, B.C.	99 @ 1.01
Salami, Genoa style	1.11 @ 1.13
Salami, cooked	51 @ 53
Pepperoni	90 @ 92
Sicilian	1.03 @ 1.05
Goteborg	91 @ 93
Mortadella	63 @ 65

## CHGO. WHOLESALE

### SMOKED MEATS

Tuesday, Nov. 22, 1960

Hams, to-be-cooked, (av.)	
14/16, wrapped	52
Hams, fully cooked,	
14/16, wrapped	53
Hams, to-be-cooked,	
16/18, wrapped	52
Hams, fully cooked,	
16/18, wrapped	53
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	45
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	42
Bacon, No. 1, sliced 1-lb.	
head seal, self-service, pkg.	53

## SPICES

(Basis Chicago, original barrels, bags, bales)

	Whole Ground	
Allspice, prime	86	96
resifted	99	1.01
Chili pepper	58	
Chili powder	58	
Cloves, Zanzibar	60	65
Ginger, Jamaica	45	50
Mace, fancy Banda	3.90	
East Indies	2.90	
Mustard flour, fancy	43	
No. 1	38	
West Indies nutmeg	1.80	
Paprika, American,		
No. 1	55	
Paprika, Spanish,		
No. 1	77	
Cayenne pepper	63	
Pepper:		
Red, No. 1	58	
Black	73	76
White	90	97

## SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	
Clear, 29/35 mm	1.35 @ 1.40
Clear, 35/38 mm	1.35 @ 1.50
Clear, 35/40 mm	1.15 @ 1.40
Clear, 38/40 mm	1.25 @ 1.60
Not clear, 40 mm./up	90 @ 95
Not clear, 40 mm./dn	80 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2½ in./up	3.75 @ 3.85
Spec. wide, 2½ in./up	2.75 @ 2.90
Spec. med. 1½-2½ in.	1.85 @ 1.95
Narrow, 1½ in./dn	1.15 @ 1.20
Beef bung caps: (Each)	
Clear, 5 in./up	42 @ 46
Clear, 4½-5 in.	34 @ 38
Clear, 4-4½ in.	21 @ 23
Clear, 3½-4 in.	15 @ 17
Beef bladders, salted: (Each)	
7½ in./up, inflated	14
6½-7½ in., inflated	14
5½-6½ in., inflated	14
Pork casings: (Per hank)	
29 mm./down	4.75 @ 5.10
29/32 mm.	4.75 @ 5.00
32/35 mm.	3.25 @ 4.35
35/38 mm.	2.60 @ 3.10
38/42 mm.	2.45 @ 2.60
Hog bungs: (Each)	
Sow, 34 in. cut	62 @ 64
Export, 34 in. cut	57 @ 59
Large prime, 34 in.	42 @ 44
Med. prime, 34 in.	30 @ 32
Small prime, 34 in.	16 @ 19
Middles, cap off	74 @ 76
Skip bungs	11 @ 12

Sheep casings: (Per hank)	
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

## CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbbs., del. or f.o.b. Chgo.	\$11.58
Pure refined gran. nitrate	
of soda, f.o.b. N.Y.	5.95
Pure refined powdered nitrate	
of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b.	
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb.	
bags, f.o.b. whse., Chgo.	28.50
Sugar:	
f.o.b. spot, N.Y.	6.48
Refined standard cane	
gran., delv'd, Chgo.	9.317
Packers curing sugar, 100-	
lb. bags, f.o.b. Reserve,	
La., less 2%	8.80
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.76
Ex-warehouse, Chicago	7.91

## SEEDS AND HERBS

	(Lcl., lb.)	Whole Ground
Caraway seed	30	35
Cominos seed	39	40
Mustard seed		
fancy	20	
yellow Amer.	20	
Oregano	37	48
Coriander		
Morocco, No. 1	30	35
Marjoram, French	54	63
Sage, Dalmatian,		
No. 1	59	66



# FRESH MEATS... Chicago and outside

## CHICAGO

Nov. 21, 1960

### CARCASS BEEF

Steers, gen. range: (carlots, lb.)	
Choice, 500/600	41
Choice, 600/700	41
Choice, 700/800	40½
Good, 500/600	38
Good, 600/700	38
Bull	32½
Commercial cow	29
Canner-cutter cow	27½ @ 28

### PRIMAL BEEF CUTS

Prime:	(lb.)
Tr. loins, 50/70 (cl)	75 @ 98
Sq. chuck, 70/90	39 @ 40½
Armchux, 80/110	37 @ 38
Ribs, 25/35 (cl)	53 @ 57
Briskets, (cl)	25½ @ 26
Navel, No. 1	15½ @ 16
Flanks, rough No. 1	15½
Choice:	
Hindqtrs., 5/700	50
Foreqtrs., 5/800	34
Rounds, 70/90 lbs.	50½ @ 51
Tr. loins, 50/70 (cl)	65 @ 75
Sq. chuck, 70/90	39 @ 40½
Armchux, 80/110	37 @ 38
Ribs, 25/30 (cl)	53 @ 57
Ribs, 30/35 (cl)	53 @ 55
Briskets, (cl)	25½ @ 26
Navel, No. 1	15½ @ 16
Flanks, rough No. 1	15½
Good (all wts.):	
Sq. chucks	38 @ 40
Rounds	47 @ 49
Briskets	23 @ 25
Ribs	48 @ 50
Loins, trim'd.	50 @ 61

### COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)	
Cow, 3 lbs./down	60 @ 65
Cow, 3/4 lbs.	65 @ 70
Cow, 4/5 lbs.	72 @ 78
Cow, 5 lbs./up	88 @ 95
Bull, 5 lbs./up	88 @ 95

### CARCASS LAMB

Prime, 35/45 lbs.	38 @ 40
Prime, 45/55 lbs.	38 @ 40
Prime, 55/65 lbs.	35½ @ 38½
Choice, 35/45 lbs.	38 @ 40
Choice, 45/55 lbs.	38 @ 40
Choice, 55/65 lbs.	35½ @ 38½
Good, all wts.	34 @ 39

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
<b>FRESH BEEF (Carcass)</b>	Nov. 21	Nov. 21	Nov. 21
Choice, 5-600 lbs.	\$38.50 @ 41.00	\$40.00 @ 41.00	\$39.50 @ 42.00
Choice, 6-700 lbs.	37.00 @ 40.00	38.00 @ 40.00	39.00 @ 41.50
Good, 5-600 lbs.	36.00 @ 38.00	37.00 @ 40.00	38.50 @ 41.00
Good, 6-700 lbs.	33.00 @ 34.00	35.00 @ 38.00	38.00 @ 40.00
Stand., 3-600 lbs.	34.00 @ 36.00	35.00 @ 37.00	35.00 @ 38.00
<b>COW:</b>			
Commercial, all wts.	29.00 @ 32.00	30.00 @ 33.00	33.00 @ 35.00
Utility, all wts.	28.00 @ 30.00	27.50 @ 30.00	31.00 @ 33.00
Canner-cutter	25.00 @ 28.00	25.00 @ 27.50	28.00 @ 31.00
Bull, util. & com'l.	36.00 @ 39.00	36.00 @ 38.00	36.00 @ 38.00
<b>FRESH CALF:</b>			
Choice, 200 lbs./down	43.00 @ 52.00	None quoted	41.00 @ 46.00
Good, 200 lbs./down	40.00 @ 48.00	39.00 @ 42.00	39.00 @ 43.00
<b>LAMB (Carcass):</b>			
Prime, 45-55 lbs.	38.00 @ 40.00	38.00 @ 41.00	34.50 @ 38.00
Prime, 55-65 lbs.	36.00 @ 38.00	37.00 @ 39.00	None quoted
Choice, 45-55 lbs.	38.00 @ 40.00	38.00 @ 41.00	34.50 @ 38.00
Choice, 55-65 lbs.	36.00 @ 38.00	37.00 @ 39.00	None quoted
Good, all wts.	35.00 @ 39.00	35.00 @ 39.00	34.00 @ 37.00
<b>FRESH PORK: (Carcass) (Packer style)</b>			
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	29.00 @ 31.00
<b>LOINS:</b>			
8-12 lbs.	46.00 @ 49.00	47.00 @ 54.00	49.00 @ 54.00
12-16 lbs.	46.00 @ 49.00	45.50 @ 52.00	49.00 @ 54.00
<b>PICNICS:</b> (Smoked)			
4-8 lbs.	31.00 @ 35.00	31.00 @ 34.00	32.00 @ 37.00
<b>HAMS (Cured)</b>			
12-16 lbs.	46.00 @ 56.00	48.00 @ 55.00	48.00 @ 53.00
16-20 lbs.	45.00 @ 51.00	47.00 @ 51.00	47.00 @ 52.00

THE NATIONAL PROVISIONER, NOVEMBER 26, 1960

## NEW YORK

Nov. 22, 1960

### CARCASS BEEF AND CUTS

Prime steer:	(cl., lb.)
Hinds., 6/700	51 @ 57
Hinds., 7/800	51 @ 56
Rounds, cut across,	
flank off	51½ @ 56
Rds., dia. bone, f.o.	52½ @ 57
Short loins, untrim.	72 @ 85
Short loins, trim.	100 @ 134
Flanks	15 @ 19
Ribs	55 @ 63
Arm chucks	38½ @ 42
Briskets	28 @ 36
Plates	16 @ 20
Choice steer:	
Carcass, 6/700	43 @ 45
Carcass, 7/800	42½ @ 44
Carcass, 8/900	42 @ 43
Hinds, 6/700	50 @ 56
Hinds, 7/800	49 @ 55
Rounds, cut across,	
flank off	51 @ 56
Rds., dia. bone, f.o.	52 @ 57
Short loins, untrim.	55 @ 64
Short loins, trim.	75 @ 98
Flanks	15 @ 19
Ribs	52 @ 58
Arm chucks	37 @ 41
Briskets	27 @ 35
Plates	15½ @ 20
Good steer:	
Carcass, 5/600	40 @ 42
Carcass, 6/700	40½ @ 43
Hinds, 6/700	48 @ 53
Hinds, 7/800	47 @ 52
Rounds, cut across,	
flank off	50 @ 55
Rds., dia. bone, f.o.	51 @ 56
Short loins, untrim.	50 @ 55
Short loins, trim.	68 @ 75
Flanks	15 @ 19
Ribs	50 @ 55
Arm chucks	36½ @ 40

### FANCY MEATS

(Cl., lb.)	
Veal breads, 6/12-oz.	115
12-oz./up	135
Beef livers, selected	32
Beef kidneys	27
Oxtails, ¾-lb., frozen	21

### VEAL SKIN-OFF

(Carcass prices, lcl., lb.)	
Prime, 90/120	52 @ 56
Prime, 120/150	51 @ 55
Choice, 90/120	45 @ 51
Choice, 120/150	44 @ 50
Good, 90/120	36 @ 40
Good, 120/150	37 @ 42
Choice calf, all wts.	34 @ 38
Good calf, all wts.	33 @ 36

### CARCASS LAMB

(cl., lb.)	
Prime, 35/45	40 @ 44
Prime, 45/55	39 @ 43
Prime, 55/65	38 @ 41
Choice, 35/45	40 @ 44
Choice, 45/55	38½ @ 43
Choice, 55/65	38 @ 41
Good, 35/45	38 @ 41
Good, 45/55	38 @ 41
Good, 55/65	36 @ 40
(Carlots, lb.)	
Choice, 35/45	38 @ 43
Choice, 45/55	36 @ 42
Choice, 55/65	36 @ 40

### CARCASS BEEF

(Carlots, lb.)	
Steer, choice, 6/700	41½ @ 43
Steer, choice, 7/800	41 @ 42
Steer, choice, 8/900	40 @ 42
Steer, good, 6/700	37 @ 40
Steer, good, 7/800	37 @ 39
Steer, good, 8/900	36 @ 38

## PHILA. FRESH MEATS

Nov. 21, 1960

PRIME STEER:	(cl., lb.)
Carcass, 5/700	44 @ 45½
Carcass, 7/900	43½ @ 45
Rounds, flank off	53 @ 56
Loins, full, untr.	54 @ 57
Loins, full, trim.	88 @ 92
Ribs, 7-bone	58 @ 62
Armchux, 5-bone	37 @ 38
Briskets, 5-bone	26 @ 29
CHOICE STEER:	
Carcass, 5/700	43 @ 44½
Carcass, 7/900	41½ @ 44
Rounds, flank off	52 @ 55
Loins, full, untr.	49 @ 53
Loins, full, trim.	66 @ 70
Ribs, 7-bone	54 @ 56
Armchux, 5-bone	37 @ 38
Briskets, 5-bone	26 @ 29
GOOD STEER:	
Carcass, 5/700	41 @ 42½
Carcass, 7/900	40½ @ 42½
Rounds, flank off	50 @ 53
Loins, full, untr.	48 @ 51
Loins, full, trim.	64 @ 67
Ribs, 7-bone	48 @ 52
Armchux, 5-bone	36 @ 38
Briskets, 5-bone	26 @ 29
COW CARCASS:	
Com'l. 350/700	31 @ 32½
Utility 350/700	30½ @ 32½
Can-cut 350/700	29 @ 31½
VEAL CARC.: Choice	Good
60/90 lbs.	none 43 @ 45
90/120 lbs.	49 @ 52 44 @ 46
120/150 lbs.	49 @ 52 43 @ 45
LAMB CARC.: Prime & Choice	
35/45 lbs.	39 @ 42
45/45 lbs.	30 @ 41
55/65 lbs.	37 @ 40

## Phila., N. Y. Fresh Pork

PHILADELPHIA: (cl., lb.)	
Loins, reg., 8/12	45 @ 49
Loins, reg., 12/16	43 @ 46
Boston butts, 4/8	36 @ 40
Spareribs, 3 lbs./dn	38 @ 42
Hams, sknd., 10/12	none otd.
Hams, sknd., 12/14	46 @ 48
Picnics, S. S. 4/6	28½ @ 31
Picnics, S. S. 6/8	26½ @ 30
Bellies, 10/14	27 @ 28
NEW YORK: (cl., lb.)	
Loins, reg., 8/12	45 @ 53
Loins, reg., 12/16	44½ @ 49
Hams, sknd., 12/16	45 @ 49
Boston butts, 4/8	36 @ 40
Spareribs, 3/dn.	38 @ 46

## CHGO. FRESH PORK AND

### PORK PRODUCTS

Nov. 21, 1960	
Hams, skinned, 10/12	47½
Hams, skinned, 12/14	45½
Hams, skinned, 14/16	44
Picnics, 4/6 lbs.	26
Picnics, 6/8 lbs.	25
Pork loins, boneless	60
Shoulders, 16/dn.	30
(Job lots, lb.)	
Pork livers	18
Tenderloins, fresh, 10s	72 @ 75
Neck bones, bbls.	15
Feet, s.c., bbls.	8 @ 9

## OMAHA, DENVER MEATS

(Carcass carlots, cwt.)	
Omaha, Nov. 22, 1960	
Choice steer, 6/700	\$41.00 @ 41.75
Choice steer, 7/800	40.00 @ 40.25
Choice steer, 8/900	39.00 @ 39.25
Good steer, 6/800	37.75 @ 38.75
Choice heifer, 5/700	38.50 @ 39.25
Good heifer, 5/700	37.00 @ 37.75
Cow, c-c & util.	27.00 @ 27.50
Pork loins, 8/12	44.50 @ 45.00
Boston butts, 4/8	32.50 @ 33.00
Hams, sknd., 12/16	42.50 @ 44.00
Denver, Nov. 22, 1960	
Choice steer, 6/700	40.00 @ 41.00
Choice steer, 7/800	40.00 @ 40.50
Choice steer, 8/900	39.00 @ 39.50
Good steer, 6/800	none otd.
Choice heifer, 6/700	38.00 @ 39.00
Cow, utility	27.00 @ 27.75
Cow, can-cut.	26.75

# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Cariot basis, Chicago price zone, Nov. 22, 1960)

SKINNED HAMS			BELLIES		
F.F.A. or fresh	Frozen		F.F.A. or fresh	Frozen	
46½	10/12	46½	31n	6/8	31n
44½ @ 44½	12/14	44½	31	8/10	31
43	14/16	43	30½	10/12	30½
41½ @ 42	16/18	41½	29	12/14	29
41½	18/20	41½	25½	14/16	25½
40½	20/22	40½	25	16/18	25
37	22/24	37	23	18/20	23
34	24/26	34	D.S. BRANDED BELLIES (CURED)		
34	25/30	34	n.q.	20/25	24
32½	25/up, 2s in	32½	n.q.	25/30	24

PICNICS			n.q.		
F.F.A. or fresh	Frozen		G.A., fresh, frozen	D.S. clear	
25	4/6	25	18½	20/25	21n
24	6/8	24	17½	25/30	20n
22	8/10	22	16½	30/35	19n
22	10/12	22	16½	35/40	18½n
21	f.f.a. 8/up 2's in	21@21½	15½n	40/50	15½
21@21½	fresh 8/up 2's in	n.q.	FAT BACKS		

FRESH PORK CUTS			FAT BACKS		
Job Lot	Car Lot		Frozen or fresh	Cured	
48@48½	Loins, 12/dn	47@47½	8½n	6/8	10n
46	Loins, 12/16	45½	9½n	8/10	10½
41	Loins, 16/20	39	12½n	10/12	13½@14
36½	Loins, 20/up	35½	12½n	12/14	13½@14½
35½@36	Butts, 4/8	34	13½n	16/18	14½@15
33	Butts, 8/12	32	13½n	18/20	15
33	Butts, 8/up	32	13½n	20/25	15½
36@36½	Ribs, 3/dn	35½	OTHER CELLAR CUTS		
29	Ribs, 3/5	28	Frozen or fresh	Cured	
23@24	Ribs, 5/up	22	14½	Sq. Jowls, boxed	n.q.
a-asked, b-bid, n-nominal			13@13½	Jowl Butts, loose	13n
			13½	Jowl Butts, boxed	n.q.

### LARD FUTURES PRICES

(Drum contract basis)				
FRIDAY, NOV. 18, 1960				
	Open	High	Low	Close
Dec.	11.12	11.35	11.12	11.17b
Jan.	10.92	11.10	10.92	11.00
Mar.	10.92	11.02	10.92	10.97
May	11.20	11.25	11.20	11.25a
July	...	...	...	11.15b

Sales: 2,920,000 lbs.  
Open interest at close, Thurs., Nov. 17: Dec., 234; Jan., 78; Mar., 57; May, 59, and July, 4 lots.

MONDAY, NOV. 21, 1960				
Dec.	11.17	11.30	11.15	11.30
Jan.	10.97	11.05	10.95	11.05
Mar.	10.95	10.97	10.90	10.95
May	11.30	11.30	11.30	11.30
July	...	...	...	11.15n

Sales: 2,320,000 lbs.  
Open interest at close, Fri., Nov. 18: Dec., 239; Jan., 79; Mar., 62; May, 58, and July, 4 lots.

TUESDAY, NOV. 22, 1960				
Dec.	11.22	11.32	11.20	11.30b
Jan.	11.10	11.10	11.10	11.10
Mar.	10.95	11.05	10.95	11.02
May	11.15	11.30	11.15	11.30b
July	...	...	...	11.10a

Sales: 1,360,000 lbs.  
Open interest at close, Mon., Nov. 21: Dec., 235; Jan., 92; Mar., 68; May, 59, and July, 4 lots.

WEDNESDAY, NOV. 23, 1960				
Dec.	11.30	11.50	11.30	11.50
Jan.	11.10	11.27	11.10	11.27
Mar.	11.00	11.15	11.00	11.15
May	11.22	11.40	11.22	11.40
July	11.20	11.27	11.20	11.27

Sales: 2,760,000 lbs.  
Open interest at close, Tues., Nov. 22: Dec., 237; Jan., 91; Mar., 68; May, 62, and July, 4 lots.

THURSDAY, NOV. 24, 1960				
Thanksgiving Day				
Board of Trade closed, no trading in lard futures.				

### PET FOOD

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under federal inspection and certification totaled 6,485,613 lbs. in the week ended November 5.

### SLICED BACON

Sliced bacon production for the week ended November 5. amounted to 20-312,735 lbs. according to the U. S. Department of Agriculture.

### CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Nov. 18 1960	Nov. 20 1959
P.S. lard (a)		
P.S. lard (b)	1,837,745	700,764
D.R. lard (a)		
D.R. lard (b)	560,635	3,059,523
TOTAL LARD	2,398,380	3,760,287
(a) Made since Oct. 1, 1960.		
(b) Made previous to Oct. 1, 1960.		

### MONTHLY RATIOS

Hog and corn prices, basis Chicago and hog-corn price ratios by months were listed by the USDA as follows:

	B.&G. cwt.	Corn Bu.	Hog-Corn Ratios
Oct. 1960	\$17.60	\$1.082	16.3
Sept. 1960	16.67	1.165	14.3
Oct. 1959	13.07	1.097	11.9

## MARGINS ON LIGHTER HOGS IMPROVE

(Chicago costs, credits and realizations for Monday)

Markups on meat from the two lighterweight hogs more than offset the higher live market on the two classes to bring about an upward shift in those cut-out margins. Meanwhile, the minus margins on heavies widened due mostly to lower average prices on lean and fat cuts from the heavy class of porkers.

	—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
	Value		Value		Value	
	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield	per cwt. alive	per cwt. fin. yield
Lean cuts	\$12.88	\$18.53	\$12.16	\$17.13	\$11.36	\$16.03
Fat cuts, lard	5.22	7.50	5.30	7.49	4.83	6.67
Ribs, trimmings, etc.	2.16	3.16	2.05	2.85	1.90	2.63
Cost of hogs	18.22		18.12		17.88	
Condemnation loss	.08		.08		.08	
Handling, overhead	2.64		2.40		2.18	
TOTAL COST	20.94	30.13	20.60	29.01	20.14	28.19
TOTAL VALUE	20.26	29.17	19.51	27.47	18.09	25.35
Cutting margin	-.68	-.96	-1.09	-1.54	-2.05	-2.84
Margin last week	-1.00	-1.46	-1.59	-2.23	-1.69	-2.17

## PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
1-lb. cartons	Nov. 21 15.50@16.00	Nov. 21 16.00@18.00	Nov. 21 14.00@18.00
50-lb. cartons & cans	15.00@16.00	16.00@17.00	None quoted
Tierces	13.75@15.00	15.00@16.00	13.00@15.00

## PACKERS' WHOLESALE LARD PRICES

Tuesday, Nov. 22, 1960	
Refined lard, drums, f.o.b. Chicago	\$14.00
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	13.50
Kettle rendered, 50-lb. tins, f.o.b. Chicago	15.00
Leaf, kettle rendered, drums, f.o.b. Chicago	15.00
Lard flakes	14.75
Standard shortening, North & South, delivered	19.50
Hydrogenated shortening, N. & S., drums, del'vd.	19.75

## WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trd.)	Dry rend. loose (Brd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
Nov. 18	10.05n	10.37	12.75n
Nov. 21	10.15n	10.37	12.75n
Nov. 22	10.15n	10.37	12.75n
Nov. 23	10.20n	10.37	12.75n
Nov. 24	Holiday, no trading		

Note: add ½¢ to all prices ending in 2 or 7.  
n-nominal, a-asked, b-bid

## HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Nov. 19, 1960, was 18.9, the U. S. Department of Agriculture has reported. This ratio compared with the 17.7 ratio for the preceding week and 11.3 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at 93.1¢, 98.9¢ and \$1.106 per bu. during the three periods, respectively.

## VEGETABLE OILS

Tuesday, Nov. 22, 1960	
Crude cottonseed oil, f.o.b. Valley	10
Texas	9½ @ 9½
Southeast	10¼n
Corn oil in tanks, f.o.b. mills	14n
Soybean oil, f.o.b. Decatur	10½n
Coconut oil, f.o.b. Pacific Coast	12½n
Peanut oil, f.o.b. mills	13½
Cottonseed foots: Midwest, West Coast	1½
East	1½
Soybean foots: midwest	1½

## OLEOMARGARINE

Tuesday, Nov. 22, 1960	
White domestic vegetable, 30-lb. cartons	22
Yellow quarters, 30-lb. cartons	24½
Milk churned pastry, 750-lb. lots, 30's	24½
Water churned pastry, 750-lb. lots, 30's	24½
Bakers, drums, tons	18½ @ 19½

## OLEO OILS

Prime oleo stearine, bags	11½
Extra oleo oil (drums)	16
Prime oleo oil (drums)	15½

## N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:  
Nov. 18—Dec., 12.11-12; Mar., 12.19-17; May, 12.25b-23a; July, 12.34-31; Sept., 12.15b-20a; Oct., 12.14, and Dec., 11.90b-12.14a.  
Nov. 21—Dec., 12.03; Mar., 12.13-12; May, 12.20-18; July, 12.25-23; Sept., 12.07b-11a; Oct., 12.07b-11a, and Dec., 11.96b-12.25a.  
Nov. 22—Dec., 11.92-90; Mar., 12.01b-03a; May, 12.11-10; July, 12.16-18; Sept., 12.01b-05a; Oct., 12.01b-05a, and Dec., 11.80b.  
Nov. 23—Dec., 11.93-94; Mar., 12.03; May, 12.11-12; July, 12.23-22; Sept., 12.08b-14a; Oct., 12.08b-14a, and Dec., 11.85b.  
Nov. 24—Thanksgiving Day. No trading in cottonseed oil futures.  
a-asked, b-bid.

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Tuesday, Nov. 22, 1960

### BLOOD

Unground, per unit of ammonia, bulk 4.25@ 4.50n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose  
Low test 5.25n  
Med. test 4.75n  
High test 4.25@ 4.50n

### PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged Carlots, ton \$65.00@ 72.50  
50% meat, bone scraps, bulk 62.50@ 65.00  
60% digester tankage, bagged 67.50@ 75.00  
60% digester tankage, bulk 65.00@ 67.50  
90% blood meal, bagged 90.00@ 110.00  
Steam bone meal, 50-lb. bags (specially prepared) 90.00  
60% steam bone meal, bagged 70.00@ 75.00

### FERTILIZER MATERIALS

Feather tangle, ground, per unit ammonia (85% prot) \*3.25  
Hoof meal, per unit ammonia 16.75@ 7.00

### DRY RENDERED TANKAGE

Low test, per unit protein 1.15n  
Medium test, per unit prot. 1.10n  
High test, per unit prot. 1.05n

### GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton 13.50  
Jaws, feet (non-gel), ton 1.00@ 3.00  
Trim bone, ton 3.00@ 7.00  
Pigskins (gelatin), lb. 7%@ 7 1/2%  
Pigskins (rendering) piece 7 1/2@ 12 1/2

### ANIMAL HAIR

Winter coll, dried, c.a.f. mid-east, ton 80.00@ 85.00  
Winter coll, dried, mid-west, ton 70.00@ 75.00  
Cattle switches, piece 1 1/2@ 2 1/4  
Winter processed (Nov.-Mar.) gray, lb. 15@ 20

## TALLOW and GREASES

Tuesday, Nov. 22, 1960

On Thursday of last week, a moderate trade developed in the inedible fats market and the general undertone was described as firm. Bleachable fancy tallow was bid at 5 3/4¢, c.a.f. Chicago, but it was offered at 5 7/8¢. Special tallow was sought at 4 7/8@5¢, also c.a.f. Chicago. A few tanks of yellow grease and No. 1 tallow changed hands at 4 1/2¢, delivered Chicago. Some choice white grease, all hog, sold at 9¢, c.a.f. New York, 30-day shipment. Several tanks of edible tallow sold at 9 1/2¢, c.a.f. Chicago. Bleachable fancy tallow was bid at 6 1/8@6 1/4¢, c.a.f. New York, and the price depended on the quality. Some choice white grease, all hog, sold at 8¢, f.o.b. Chicago.

The edible fats market maintained its firm undertone on Friday. Edible tallow was bid at 8.80, f.o.b. Denver, but it was offered at 9¢. Edible tallow traded within the quoted range of 9@9 1/8¢, f.o.b. River points. Some edible tallow was available at 9 5/8¢, c.a.f. Chicago, with bids at 9 1/2¢. The

inedible tallow and grease market was quiet, with buyers and sellers fractionally apart as to their ideas on prices. Choice white grease, all hog, was bid at 9¢, c.a.f. New York, but it was offered at 9 1/4¢. Bleachable fancy tallow was bid at 6 1/4¢, special tallow at 5 1/2¢, and yellow grease at 5¢, all c.a.f. East. It was reported that some bleachable fancy tallow traded at 5 3/4¢, and some No. 1 tallow at 4 1/2¢, c.a.f. Chicago.

Some choice white grease, all hog, traded very late on Friday at 9 1/8¢, and additional tanks sold on Monday at 9 1/4¢, all c.a.f. New York; shipment of stock was a main factor. Bleachable fancy tallow was bid at 6 1/4@6 3/8¢, c.a.f. New York, and the outside price was on high titre stock. Edible tallow traded in fair volume at 9 1/2¢, c.a.f. Chicago. Special tallow was bid at 5 1/2@5 5/8¢, and yellow grease at 5@5 1/8¢, c.a.f. East. Bleachable fancy tallow was still bid at 5 3/4¢, special tallow at 5¢, and No. 1 tallow at 4 1/2¢, all c.a.f. Chicago. It was reported that bleachable fancy tallow traded again at 5 3/4¢, c.a.f. Chicago price zone.

Edible tallow moved at 9 1/8¢, f.o.b.

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River, and at 9½¢, c.a.f. Chicago. The inedible tallow market was quiet and about steady. Bleachable fancy tallow was offered on Tuesday at 5½¢@6¢, with bids at 5¾¢. Choice white grease, all hog, was bid at 9½¢, c.a.f. New York, but it was offered at 9¼¢. Bleachable fancy tallow met buying inquiry at 6¼¢@6½¢, c.a.f. East, and some stock was available at fractionally higher price levels. Some buying interest was still apparent in the Midwest area at the last traded levels, while sellers were persistent in asking at least ½¢ higher. Edible tallow was bid at 8½¢, f.o.b. Denver, and the material was offered at 9¢.

**TALLOW:** Tuesday's quotations: edible tallow, 9½¢, f.o.b. River, and 9½¢, Chicago basis; original fancy tallow, 6¢; bleachable fancy tallow, 5¾¢; prime tallow, 5½¢; special tallow, 5¢; No. 1 tallow, 4½¢, and No. 2 tallow, 3½¢@4¢.

**GREASES:** Tuesday's quotations: choice white grease, all hog 8¢; B-white grease, 5¢; yellow grease, 4½¢, and house grease, 4¼¢@4½¢.

## EASTERN BY-PRODUCTS

New York, Nov. 23, 1960  
Dried blood was quoted today at \$3.50@3.75 per unit of ammonia. Wet rendered tankage was listed at \$4@4.25 per unit of ammonia and dry rendered tankage was quoted at \$1 per protein unit.

## Animal Fat Successful In Feed As Corn Replacement

Feeding tests carried on drylot feeding of hogs where stabilized tallow and grease were added to a control ration in which corn was the principal ingredient showed a slight increase in daily gains on the added fat diet and also indicated a marked decrease in the daily feed consumption of the hogs on a diet with fat additives. The tests were conducted by D. M. Baird and H. C. Campbell of the Georgia Experiment Station.

It was also found that rations with tallow added tended to produce harder carcasses than rations with only grease added. The researchers found no advantage in removing fat from the diet during the last part of the finishing period. Stabilized fat additives made a brighter, dust free feed and seemed to provide a more palatable feed when higher fibre rations were used and less wastage was apparent.

Stabilized tallow or grease replaced corn on a pound for pound basis with protein held constant by adjustments in the percentages of other ingredients in the test rations.

## CHICAGO HIDES

Tuesday, Nov. 22, 1960

**BIG PACKER HIDES:** The undertone was strong last week, with all selections in demand and offerings light. Domestic tanner demand was rather limited, with the best bids emanating from dealer-exporters. The Quartermaster Corps last week asked for bids on slightly over 2,000,000 lbs. of sole and upper leather hides, bids to be in by December 1. Most selections sold 1¢ higher, with an estimated 50,000 hides changing hands during the session.

River heavy native steers sold at 13¢, and low freight stock at 13½¢, all up ½¢. Heavy native cows, all points, sold 1¢ higher at 14¢. Light native cows were in tight supply, with St. Paul's moving at 16¢, and Kansas City heavy averages at 17¢. Branded steers sold lightly at 1¢ higher prices, with butts at 11½¢, and Colorado's at 10½¢. Northern branded cows sold 1¢ higher at 12¢.

The new week opened on a quiet note, with most selections bid steady. Packers were merely listing offerings and observed trade undercurrents with interest. Moderate trading took place on Tuesday, with most selections up ½¢ and the undertone firm. Heavy native steers, branded steers, branded cows and heavy native cows all sold at the increase, and most traders estimated the volume at about 40,000 pieces. The general market undertone was firm at the close of the day.

**SMALL PACKER AND COUNTRY HIDES:** The Midwestern small packer and country hide market continued firm, with movement of product showing some improvement as dealers and exporters participated on a broader basis. Midwestern 50/52-lb. average allweight natives were quoted at 13½¢@14¢, and the 60/62's were pegged at 11½¢@12¢, with brands about 1½¢ less.

Most selections of small packer bulls, 85-lb. average, were reported held at 9¢, with best bids at 8½¢. Locker-butcher 50/52-lb. averages sold at 11½¢@12¢, f.o.b. shipping points, while same average renderers were nominal at 10½¢. No. 3 50/52-lb. averages were quoted at 8¢@8½¢ nominal. Good to choice trimmed Northern horsehides were steady at 7.75¢@8.00, f.o.b. shipping points, as were ordinary lots at 5.50¢@5.75.

**CALFSKINS AND KIPSKINS:** Big packer heavy calf last sold in volume at 55¢, and light calf at 52½¢. River kips last moved at 44¢ and overweights at 34¢. Late last week, a car of Nashville kips sold at 47½¢,

up 1¢. Small packer allweight calf held steady at 40¢@41¢, and kips at 31¢@32¢. Country allweight calf was quoted at 25¢@26¢ nominal, as were allweight kips at 22¢@23¢. Regular slunks were pegged at 1.30 nominal.

**SHEEPSKINS:** Limited trading was reported in shearlings and prices ruled mostly steady. Northern-River No. 1's were held at .75¢@.90, while No. 2's moved at .50¢@.65. Southwestern No. 1's sold well at 1.25¢@1.35, and No. 2's at .85¢@.90. Fall clips met buyers at 1.25¢@1.30, with some sellers asking more. Full wool dry pelts were nominal at .19. Midwestern lamb pelts were quoted at 2.00¢@2.25 per cwt. liveweight basis. Pickled lambs were listed at 9.00, and sheep at 11.00¢@1.50 per dozen.

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Tuesday, Nov. 22, 1960	Cor. date 1959
Lgt. native steers	16½¢@17n	19n
Hvy. nat. steers	13½¢@14	13½¢@14
Ex. lgt. nat. steers	18n	21n
Butt-brand. steers	12	12½
Colorado steers	11	12
Light Texas steers	11½n	12½n
Ex. lgt. Texas steers	14½n	17n
Heavy native cows	16n	19n
Light nat. cows	14½	15
Branded cows	16¢@17n	18½¢@19n
Native bulls	12½¢@14	13½
Branded bulls	9½¢@10n	11n
Calfskins:	8½¢@9n	10n
Northern, 10/15 lbs.	55n	42½n
10 lbs./down	52½n	55n
Kips, Northern native,		
15/25 lbs.	44n	37½n

### SMALL PACKER HIDES

STEERS AND COWS:		
60/62-lb. avg.	11½¢@12n	11½¢@12½n
50/52-lb. avg.	13½¢@14n	13½¢@14n

### SMALL PACKER SKINS

Calfskins, all wts.	.40 @41n	35 @38n
Kipskins, all wts.	.31 @32n	30 @32n

### SHEEPSKINS

Packer shearlings:		
No. 1	.75¢@.90	1.75¢@2.00n
No. 2	.50¢@.65	1.00¢@1.30n
Dry Pelts	.19n	.21n
Horsehides, untrim.	8.00¢@8.25n	11.00¢@11.50n
Horsehides, trim.	7.75¢@8.00n	10.50¢@11.00n

## N. Y. HIDE FUTURES

Friday, Nov. 18, 1960

	Open	High	Low	Close
Jan. ...	15.30b	15.35	15.10	15.00b-.15n
Apr. ...	15.05	15.06	14.86	14.86
July ...	15.05b			14.86b-.55n
Oct. ...	15.05b	15.24	15.24	14.86b-15.00n
Jan. ...	15.05b			14.86b-15.00n

Sales: 22 lots.

Monday, Nov. 21, 1960

Jan. ...	14.80b	15.00	14.85	15.00b-.05n
Apr. ...	14.70	14.75	14.70	14.75b-.80n
July ...	14.75b	14.80	14.80	14.80b-.80n
Oct. ...	14.75b	14.88	14.88	14.80b-.50n
Jan. ...	14.75b	14.95	14.95	14.82b-15.00n

Sales: 17 lots.

Tuesday, Nov. 22, 1960

Jan. ...	14.95	15.25	14.95	15.25
Apr. ...	14.70	14.95	14.70	14.90b-15.00n
July ...	14.76b	14.85	14.82	14.90b-.55n
Oct. ...	14.76b			14.90b-15.00n
Jan. ...	14.80b			14.90b-15.10n

Sales: 41 lots.

Wednesday, Nov. 23, 1960

Jan. ...	15.15b	15.60	15.36	15.56-60
Apr. ...	14.90	15.15	14.90	15.14
July ...	14.90b	15.05	15.05	15.10b-.30n
Oct. ...	14.90b			15.14b-.30n
Jan. ...	14.90b			15.14b-.30n

Sales: 36 lots.

Thursday, Nov. 24, 1960

Thanksgiving Day  
No trading in hide futures

# LIVESTOCK MARKETS... Weekly Review

## Swine Producers Losing Out To Cattlemen, Says Purdue University Agricultural Economist

Hog producers are in the middle of a fierce struggle for a share of the consumer's dollar and they apparently are losing the fight according to Clifton B. Cox, Purdue University agricultural economist.

For instance, in 1924, he points out, 10.4 per cent of the total cash receipts of farms came from sales of hogs, but by 1959 the figure had dropped to 8.6 per cent. Meanwhile, cash receipts from cattle and calf sales have almost doubled in the 35-year period, rising from 10.9 per cent in 1924 to 22.7 per cent in 1959.

Cox says this relative loss has resulted from failure of the industry to keep pace with changes in consumer demands—in brief, too much fat marketed, too high production costs and too much fluctuation in supply. Hog producers have made considerable progress in improving quality, but they didn't start in time, he believes.

Hog producers are engaged in sharp inter-regional competition for a share of the consumer's food dollar. But, says Cox, the battle is between the total production and marketing structure rather than producer vs. market vs. processor.

Cox observed that processing plants, even though efficient, can't survive without volume in production. Producers must have a market for their products, too. The total structure—producer, markets and processors—must work together for the most total profit and seek equitable ways to distribute the income, he adds.

What can be done to achieve this situation? Cox lists the following steps:

"Produce only quality that is demanded by consumers.

"Encourage, individually and through group action, the merchandising of the quality product, identified to the consumer.

"Plan production to prevent the wide fluctuations in supply.

"Work with total industry to be competitive with other parts of the country."

The economist believes that swine raisers have the technical skill to produce quality pork, that they can produce it in volume and that this combination, with a price advantage, will enable them to remain competitive with the beef industry.

## Livestock Auction Market Leaders To Meet At Industry Trade Association Assembly, Dec. 10-11

The annual industry trade association assembly of the National Association of Livestock Auction Markets will take place in Kansas City, December 10-11, 1960, it has been announced by C. T. (Tad) Sanders, executive officer. The assembly was first held last December as an industry business planning and policy session.

J. T. Wooten, current president, will preside at the opening sessions and then turn his gavel of office over to Cecil Ward. Other newly elected officers are: Raymond Schnell, vice-president; Joe L. Sorenson, treasurer, and J. W. Prince, Secretary.

Plans will be formulated at the December meeting to launch an accelerated, continuing nationwide drive throughout livestock and meat processing circles identifying "Nationally Certified" markets as those rendering "a brand name of superior marketing service" in merchandising livestock to best productive advantage for livestock owner-customers.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, November 21, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

HOGS:	N.Y. Yds.	Chicago	Sioux City	Omaha	St. Paul
<b>BARROWS &amp; GILTS:</b>					
U.S. No. 1:					
180-200	.....	.....	\$16.75-17.10	.....	\$16.75-18.00
200-220	.....	.....	17.10-17.25	\$17.25-17.50	17.75-18.00
220-240	.....	.....	17.10-17.25	17.25-17.50	17.75-18.00
U.S. No. 2:					
180-200	.....	.....	16.75-17.10	.....	.....
200-220	.....	.....	17.00-17.25	.....	17.50-17.75
220-240	.....	.....	17.00-17.25	.....	17.50-17.75
240-270	.....	.....	16.75-17.10	.....	.....
U.S. No. 3:					
200-220	\$17.75-17.90	\$18.00-18.25	.....	.....	17.00-17.50
220-240	17.60-17.90	17.75-18.00	.....	.....	17.00-17.50
240-270	17.25-17.85	17.50-17.75	.....	.....	16.75-17.25
270-300	.....	.....	16.25-16.50	.....	.....
U.S. No. 1-2:					
180-200	18.00-18.25	18.00-18.60	16.75-17.10	16.25-17.25	16.75-17.75
200-220	18.00-18.25	18.50-18.60	17.00-17.25	17.25-17.50	17.50-17.75
220-240	17.85-18.25	18.25-18.50	17.00-17.25	17.25-17.50	17.50-17.75
U.S. No. 2-3:					
200-220	17.75-18.00	18.00-18.25	16.85-17.00	17.00-17.25	17.00-17.50
220-240	17.75-18.00	17.75-18.25	16.85-17.00	17.00-17.25	17.00-17.50
240-270	17.25-18.00	17.75-18.00	16.85-17.00	16.50-17.00	16.50-17.25
270-300	.....	.....	16.50-16.75	16.00-16.75	.....
U.S. No. 1-2-3:					
180-200	17.85-18.10	17.75-18.50	16.75-17.00	16.00-17.00	16.75-17.50
200-220	17.85-18.10	18.25-18.50	17.00-17.15	17.00-17.25	17.00-17.50
220-240	17.75-18.10	18.00-18.50	17.00-17.15	17.00-17.25	17.00-17.50
240-270	17.25-18.00	17.75-18.25	16.75-17.00	16.50-17.25	16.75-17.25
<b>SOWS:</b>					
U.S. No. 1-2-3:					
180-270	16.50-16.75	.....	.....	16.00-16.25	.....
270-330	16.00-16.75	.....	15.25-16.00	15.50-16.25	15.50-15.75
330-400	15.00-16.50	14.75-16.50	14.50-15.50	14.75-15.50	14.50-15.75
400-550	13.75-15.25	13.75-15.00	13.50-14.75	14.00-15.00	13.00-15.00
<b>SLAUGHTER CATTLE &amp; CALVES:</b>					
<b>STEERS:</b>					
Prime:					
900-1100	.....	27.25-28.00	26.25-26.75	26.50-27.00	.....
1100-1300	.....	27.25-28.25	26.00-26.75	26.25-27.00	.....
1300-1500	.....	26.00-28.25	25.50-26.50	25.00-27.00	.....
Choice:					
700-900	25.00-26.50	25.50-27.00	.....	.....	24.25-26.00
900-1100	25.50-27.00	26.00-27.50	24.50-26.25	24.75-26.50	24.50-26.25
1100-1300	25.50-27.00	25.75-27.50	24.50-26.25	24.50-26.50	24.25-26.25
1300-1500	24.75-26.50	25.00-27.25	24.00-26.00	23.75-26.50	24.00-25.75
Good:					
700-900	22.25-25.50	24.25-26.00	22.25-24.50	22.00-25.00	22.50-24.50
900-1100	22.75-25.50	24.25-26.00	22.25-24.50	22.00-25.00	22.50-24.50
1100-1300	22.75-25.50	24.00-25.75	22.00-24.50	21.75-25.00	22.50-24.50
Standard:					
all wts.	19.00-22.75	22.00-24.25	20.00-22.25	20.00-22.00	18.50-22.50
Utility:					
all wts.	16.00-19.00	20.00-22.00	18.50-20.00	18.50-20.00	16.50-18.50
<b>HEIFERS:</b>					
Prime:					
900-1100	.....	25.75-26.00	25.00-25.25	24.75-25.25	.....
Choice:					
700-900	24.25-25.50	24.50-25.75	23.25-25.00	23.50-24.75	23.50-25.25
900-1100	24.00-25.50	24.50-25.75	23.25-25.00	23.25-24.75	23.50-25.25
Good:					
600-800	22.50-24.25	23.00-24.50	21.25-23.25	21.00-23.50	22.00-23.50
800-1000	22.00-24.25	22.50-24.50	21.25-23.25	21.00-23.50	22.00-23.50
Standard:					
all wts.	17.75-22.25	19.50-22.50	19.50-21.25	19.50-21.00	18.00-22.00
Utility:					
all wts.	15.00-17.75	15.50-19.50	17.50-19.50	18.00-19.50	16.00-18.00
<b>COWS, All wts.:</b>					
Commercial	14.50-16.00	14.00-16.00	15.00-16.00	15.50-16.50	14.50-15.00
Utility	13.50-14.50	13.25-15.50	13.25-15.25	13.50-15.50	13.00-14.50
Cutter	12.00-14.00	13.00-14.50	12.25-13.50	12.50-13.75	12.00-13.50
Canner	10.00-12.50	11.00-13.00	11.00-12.50	11.00-12.75	11.00-12.00
<b>BULLS (Yr. Excl.) All weights:</b>					
Commercial	17.00-18.00	17.00-20.00	17.00-18.00	16.50-19.50	17.50-19.00
Utility	16.00-17.00	17.50-20.00	17.00-18.00	17.00-19.25	17.50-19.00
Cutter	13.50-16.00	16.50-17.50	15.50-17.00	15.50-17.00	14.50-17.50
<b>VEALERS: All weights:</b>					
Ch. & pr.	30.00	25.00	.....	23.00	27.00-32.00
Std. & gd.	18.00-26.00	16.00-24.00	.....	15.00-20.00	19.00-27.00
<b>CALVES (500 lbs. down):</b>					
Choice	22.00-25.00	.....	.....	.....	22.00-24.00
Std. & gd.	15.00-22.00	.....	.....	.....	17.00-20.00
<b>SHEEP &amp; LAMBS:</b>					
<b>LAMBS (110 lbs. down):</b>					
Prime	16.50-17.00	17.50-18.00	17.00-17.50	.....	17.00-17.50
Choice	15.50-16.50	16.50-18.00	16.25-17.00	16.25-17.25	16.00-17.00
Good	14.50-15.50	14.50-16.50	15.00-16.25	14.50-16.50	14.50-16.00
<b>LAMBS (105 lbs. down, shorn):</b>					
Prime	16.50-17.00	16.75-17.00	.....	.....	.....
Choice	15.50	16.00-17.00	16.00-16.75	15.75-16.75	16.50
Good	14.00-15.00	14.50-16.50	15.00-16.00	14.50-16.00	.....
<b>EWES:</b>					
Gd. & ch.	3.00-4.50	4.50-5.00	2.50-3.50	3.25-4.50	3.75-4.00
Cull & util.	3.50-5.75	4.00-5.00	2.75-4.50	3.00-5.25	3.00-3.75

## CORN BELT DIRECT TRADING

Des Moines, Nov. 22—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARROWS & GILTS:	
U.S. No. 1, 200-220	\$17.00@17.75
U.S. No. 1, 220-240	17.00@17.75
U.S. No. 2, 200-220	16.75@17.40
U.S. No. 2, 220-240	16.75@17.40
U.S. No. 2, 240-270	16.45@17.30
U.S. No. 3, 200-220	16.35@17.10
U.S. No. 3, 220-240	16.35@17.10
U.S. No. 3, 240-270	16.05@16.90
U.S. No. 3, 270-300	15.60@16.55
U.S. No. 1-2, 200-220	17.00@17.60
U.S. No. 1-2, 220-240	17.00@17.50
U.S. No. 2-3, 200-220	16.75@17.25
U.S. No. 2-3, 220-240	16.75@17.25
U.S. No. 2-3, 240-270	16.45@17.15
U.S. No. 2-3, 270-300	15.95@16.85
U.S. No. 1-3, 180-200	15.50@17.10
U.S. No. 1-3, 200-220	16.75@17.35
U.S. No. 1-3, 220-240	16.75@17.35
U.S. No. 1-3, 240-270	16.45@17.25

SOWS:	
U.S. No. 1-3, 270-330	14.85@16.15
U.S. No. 1-3, 330-400	14.10@15.65
U.S. No. 1-3, 400-550	12.60@14.90

Corn Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Nov. 17 ...	56,000	73,000	69,000
Nov. 18 ...	37,000	37,000	81,000
Nov. 19 ...	33,000	36,000	56,000
Nov. 21 ...	98,000	70,000	130,000
Nov. 22 ...	80,000	90,000	67,000

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Monday, Nov. 21, were as follows:

CATTLE:	
Steers, ch. & pr.	\$25.00@26.00
Steers, good	22.50@24.25
Heifers, gd. & ch.	23.00@25.00
Cows, util. & com'l.	13.25@16.00
Cows, can. & cut.	11.50@13.25
Bulls, util. & com'l.	15.00@17.00
VEALERS:	
Good & choice	20.00@23.00
Calves, gd. & ch.	18.00@20.00
BARROWS & GILTS:	
U.S. No. 3, 220/240	17.00@17.25
U.S. No. 3, 240/270	16.75@17.25
U.S. No. 3, 270/300	none qtd.
U.S. No. 1-2, 180/200	17.00@17.75
U.S. No. 1-2, 200/220	17.50@18.00
U.S. No. 1-2, 220/240	17.00@17.25
U.S. No. 2-3, 200/220	17.00@17.25
U.S. No. 2-3, 220/240	16.75@17.25
U.S. No. 2-3, 240/270	16.75@17.25
U.S. No. 2-3, 270/300	none qtd.
U.S. No. 1-3, 180/200	17.00@17.50
U.S. No. 1-3, 200/220	17.00@17.65
U.S. No. 1-3, 220/240	16.75@17.50
U.S. No. 1-3, 240/270	15.75@16.00
SOWS, U.S. No. 1-3:	
270/330 lbs.	15.75@16.00
330/400 lbs.	14.75@15.75
400/550 lbs.	13.75@14.75
LAMBS:	
Choice & prime	16.50@17.00
Good & choice	16.00@16.50

## LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Monday, Nov. 21, were as follows:

CATTLE:	
Steer, choice	\$25.00@26.00
Steer, good	23.00@24.50
Heifers, gd. & ch.	23.00@24.65
Cows, utility	14.00@16.00
Cows, can. & cut.	11.00@13.50
BARROWS & GILTS:	
U.S. No. 1-2, 200/245	17.50@17.75
U.S. No. 1-3, 190/250	17.00@17.60
U.S. No. 2-3, 200/260	none qtd.
SOWS, U.S. No. 1-3:	
250/400 lbs.	14.00@16.00
350/500 lbs., No. 2	12.00@14.00
LAMBS:	
Choice & prime	17.00@18.00
Good & choice	16.00@16.50

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Monday, Nov. 21, were as follows:

CATTLE:	
Steers, choice	\$25.00@26.50
Steers, good	23.50@25.00
Heifers, gd. & ch.	22.50@25.25
Cows, util. & com'l.	12.50@15.00
Cows, can. & cut.	10.50@13.50
Bulls, util. & com'l.	16.00@18.50
VEALERS:	
Choice & prime	29.00@31.00
Good & choice	25.00@29.00
Calves, gd. & ch.	18.00@24.00
BARROWS & GILTS:	
U.S. No. 1, 200/240	18.25@18.60
U.S. No. 3, 200/220	17.65@17.75
U.S. No. 3, 220/240	17.50@17.75
U.S. No. 3, 240/270	17.00@17.50
U.S. No. 3, 270/300	16.50@17.00
U.S. No. 1-2, 180/200	18.25@18.50
U.S. No. 1-2, 200/220	18.25@18.50
U.S. No. 2-3, 200/220	17.75@18.00
U.S. No. 2-3, 220/240	17.75@18.00
U.S. No. 2-3, 240/270	17.25@17.75
U.S. No. 2-3, 270/300	16.75@17.25
U.S. No. 1-3, 180/200	18.00@18.25
U.S. No. 1-3, 200/220	18.00@18.25
U.S. No. 1-3, 220/240	18.00@18.25
U.S. No. 1-3, 240/270	17.35@18.00
SOWS, U.S. No. 1-3:	
270/330 lbs.	15.75@16.25
330/400 lbs.	14.50@16.00
400/550 lbs.	14.00@15.00
LAMBS:	
Choice & prime	16.50@17.00
Good & choice	15.00@16.50

## LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Monday, Nov. 21, were as follows:

CATTLE:	
Steers, choice	\$24.00@26.50
Steers, good	23.00@23.75
Heifers, gd. & ch.	20.50@25.00
Cows, util. & com'l.	13.50@16.00
Cows, can. & cut.	10.50@13.50
Bulls, util. & com'l.	16.50@18.25
Vealers, gd. & ch.	19.00@24.00
Calves, gd. & ch.	18.00@21.00
BARROWS & GILTS:	
U.S. No. 1, 220/240	17.50@17.65
U.S. No. 2, 200/240	17.50@17.75
U.S. No. 2, 240/270	none qtd.
U.S. No. 3, 200/220	17.00@17.25
U.S. No. 3, 220/270	17.00@17.25
U.S. No. 1-2, 180/200	17.40@17.65
U.S. No. 1-2, 200/220	17.50@17.75
U.S. No. 1-2, 220/240	17.50@17.75
U.S. No. 2-3, 200/240	17.25@17.50
U.S. No. 2-3, 240/270	17.00@17.35
U.S. No. 2-3, 270/300	none qtd.
U.S. No. 1-3, 180/200	17.25@17.65
U.S. No. 1-3, 200/240	17.40@17.75
U.S. No. 1-3, 240/270	17.25@17.65
SOWS, U.S. No. 1-3:	
270/330 lbs.	15.25@16.25
330/400 lbs.	14.50@17.75
400/550 lbs.	13.75@14.75
LAMBS:	
Choice & prime	16.50@17.00
Good & choice	15.50@16.50

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Monday, Nov. 21, were as follows:

CATTLE:	
Steers, gd. & ch.	\$23.00@26.00
Steers, util. & std.	18.00@23.00
Heifers, choice	24.50
Heifers, util. & std.	18.00@22.00
Cows, util. & com'l.	12.00@16.00
Cows, can. & cut.	8.00@14.00
Bulls, util. & com'l.	17.00@18.50
VEALERS:	
Choice	32.00
Good & choice	27.00@32.00
Calves, gd. & ch.	19.00@22.00
BARROWS & GILTS:	
U.S. No. 1, 200/220	18.50
U.S. No. 1-2, 190/240	18.25@18.50
U.S. No. 2-3, 190/240	17.50@18.00
U.S. No. 3, 250/290	17.50@17.75
SOWS, U.S. No. 2-3:	
350/400 lbs.	14.00@14.25
400/600 lbs.	13.75@14.00
LAMBS:	
Choice & prime	17.00@17.50
Good & choice	15.00@17.00

## LIVESTOCK RECEIPTS AT 12 MARKETS

Salable and total receipts of cattle, calves, hogs and sheep at the 12 major market centers in October, 1960-59, were reported by the U. S. Department of Agriculture, as follows:

	CATTLE			CALVES		
	Salable	1959	Total	Salable	1959	Total
	1960	1960	1960	1960	1960	1960
Chicago	184,948	189,724	194,011	7,463	11,047	7,463
Cincinnati	18,522	16,958	23,512	2,952	2,951	3,516
Denver	72,724	72,701	117,628	6,985	7,548	20,778
Fort Worth	58,173	33,201	72,968	9,444	13,573	13,236
Indianapolis	36,190	32,037	36,745	4,267	3,191	4,267
Kansas City	123,143	113,687	234,776	12,748	13,303	35,545
Oklahoma City	62,061	53,349	63,935	16,894	12,721	17,000
Omaha	201,980	108,295	221,397	25,493	20,387	33,280
St. Joseph	74,774	66,725	77,139	4,488	4,547	5,540
N.S. Yards	82,945	66,276	93,230	14,430	12,766	16,635
St. Louis	152,063	149,442	164,498	30,678	27,052	45,644
S. St. Paul	108,717	110,315	119,223	48,623	38,858	50,081
Totals	1,176,240	1,092,710	1,419,062	184,465	167,944	253,979
Totals, Oct. 1959:	cattle, 1,294,320; calves, 220,750.					
	HOGS			SHEEP & LAMBS		
	1960	1959	1960	1960	1959	1960
	1960	1960	1960	1960	1960	1960
Chicago	145,308	174,835	150,358	27,687	24,815	30,994
Cincinnati	46,177	61,552	64,979	7,302	8,202	6,139
Denver	17,104	16,519	45,365	180,200	182,814	328,953
Fort Worth	8,774	10,081	21,963	31,083	21,336	74,350
Indianapolis	133,313	181,563	138,917	16,700	15,635	18,622
Kansas City	66,235	74,813	74,300	18,166	17,953	49,868
Oklahoma City	14,273	15,080	34,492	3,798	5,144	4,119
Omaha	155,371	199,033	232,306	88,491	73,524	111,015
St. Joseph	106,847	135,316	135,945	25,410	21,518	44,414
N.S. Yards	224,097	285,112	227,157	23,281	21,664	29,408
St. Louis	144,449	192,067	164,246	60,829	64,515	74,181
S. St. Paul	225,085	292,617	262,258	107,831	112,741	161,433
Totals	1,287,033	1,638,588	1,552,288	590,778	569,861	935,508
Totals, Oct. 1959:	Hogs, 2,084,236; sheep, 898,544.					

## LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Nov. 12, compared with same week in 1959, as reported by the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	All wts.	1959	Gd. & Ch.	1959	Dressed	1959	Good	1959
	1960	1959	1960	1959	1960	1959	Handweights	1959
Toronto	\$22.75	\$25.50	\$32.50	\$30.56	\$25.10	\$22.65	\$20.37	\$19.25
Montreal	22.75	24.30	28.20	27.55	25.78	22.70	19.45	19.55
Winnipeg	21.78	23.52	29.40	28.05	23.25	20.50	16.75	16.88
Calgary	20.85	24.65	18.80	19.65	22.70	19.34	16.25	15.73
Edmonton	20.30	23.40	19.00	21.10	22.75	19.40	16.25	16.30
Lethbridge	20.75	23.90	18.25	19.00	22.80	19.00	16.00	15.39
Pr. Albert	20.75	22.95	20.50	20.75	21.50	19.15	15.10	16.00
Moose Jaw	20.75	23.10	18.50	20.75	22.20	19.15	15.75	15.54
Saskatoon	21.10	23.60	24.00	24.00	22.80	19.15	15.75	16.00
Regina	20.50	23.25	20.75	22.50	22.25	19.15	15.50	15.50

\*Canadian government quality premium not included.

## SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended Nov. 19:

	Cattle and Calves	Hogs
Week ended Nov. 19 (estimated)	3,100	19,200
Week previous (six days)	3,222	19,470
Corresponding week last year	2,702	21,300

## CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Nov. 12, compared:

		Week ended Nov. 12	same week 1959
CATTLE			
Western Canada		20,840	19,381
Eastern Canada		19,808	19,023
Totals	.....	40,648	38,404
HOGS			
Western Canada		50,646	70,863
Eastern Canada		64,014	87,823
Totals	.....	114,660	158,686
All hog carcasses graded			
		126,469	170,763
SHEEP			
Western Canada		8,777	7,534
Eastern Canada		12,320	16,507
Totals	.....	21,097	24,141



and  
1960-  
icul-

Total  
1900  
7,463  
3,516  
20,778  
13,236  
4,267  
36,542  
17,008  
33,208  
5,540  
16,635  
45,644  
50,081  
253,979

TBS  
1900  
30,994  
8,129  
328,953  
74,330  
18,622  
49,968  
4,119  
111,015  
44,414  
29,490  
74,195  
161,435  
935,598

KETS

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in Al-  
Dothan,  
9:

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19,200  
19,470  
21,345

REIPTS

markets  
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s Sheep

00 107,800  
00 75,200  
00 81,700

REIPTS

stock at  
41st st.,  
t for the  
19:

ogs\* Sheep  
none none

7,598 5,547  
none none  
3,055 4,871  
st Street.

R 26, 1960



## The Facts about Westphalia Cure S-1097 Start with UNIFORMITY

**WESTPHALIA CURE S-1097 IS STABLE.** No oxidation of sodium nitrite to sodium nitrate.

**WESTPHALIA CURE S-1097 PRODUCES CONSISTENT CURING.** Used in a brine or dry, you can count on consistently good color, flavor and quality.

**WESTPHALIA CURE S-1097 IS DIFFERENT.** The addition of 1/2% Pure Silica Gel protects against moisture and oxidation. MIB approved and patent pending.

**WESTPHALIA CURE S-1097 IS FREE FLOWING.** No caking or lumping. It flows freely and dissolves quickly in water or brine. Applicable to any curing method.

**WESTPHALIA CURE S-1097 IS COMPETITIVELY PRICED.**

Can you use

**WESTPHALIA CURE S-1097**  
advantageously?

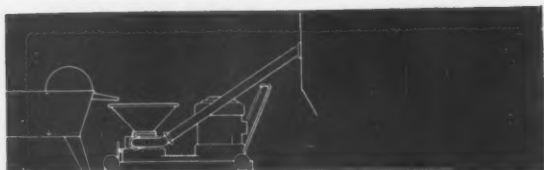
Many meat packers across the country are doing just that very thing. You can easily convince yourself by trying WESTPHALIA CURE S-1097 in a week's production.



# THE BALTIMORE SPICE COMPANY

Baltimore 8, Maryland, U. S. A.

THE NATIONAL PROVISIONER, NOVEMBER 26, 1960



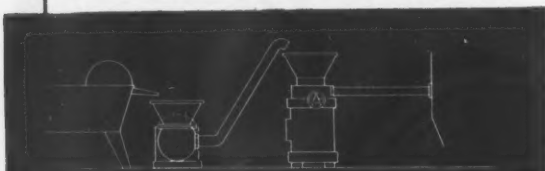
Chopper... LOBOY Model... Continuous Stuffer



Chopper... LOBOY Model... Upright Model... Continuous Stuffer



Mixer... LOBOY Model... Upright Model... Continuous Stuffer



Chopper... Transfer Pump... Upright Model... Continuous Stuffer



Chopper... Bucket... Upright Model... Continuous Stuffer



Mixer... Bucket... Upright Model... Upright... Continuous Stuffer

PRAGUE POWDER®  
made or for use  
under U. S. Pat-  
ent Nos. 2668770,  
2668771, 2770548,  
2770549, 2770550,  
2770551.

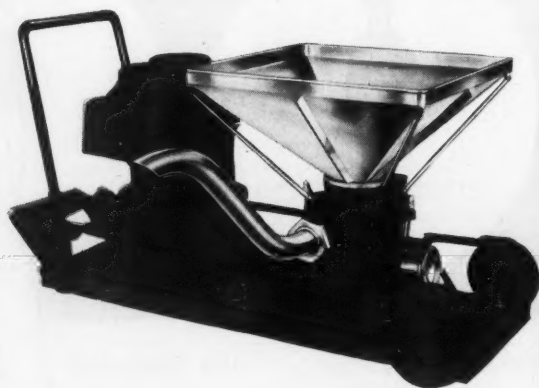
the manufacturers of PRAGUE POWDER



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*Better Sausage and  
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Go modern in your sausage kitchen. Auto-  
mate with the MINCE MASTER, the emulsi-  
fying machine that brought better processing  
and higher profits to hundreds of sausage  
plants. Use one, or a combination of MINCE  
MASTERS, as illustrated. Write or ask your  
Griffith representative for full information.



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CHICAGO 9, 1415 W. 37th St.

UNION, N. J., 855 Rahway Ave.

LOS ANGELES 58, 4900 Gifford Ave.

*Griffith*

U.S. Patent 2,840,318—June 24, 1958  
U.S. Patent 2,906,310—September 29, 1959  
U.S. Re Patent 24,764—January 12, 1960  
U.S. Patent 2,934,120—April 25, 1960  
U.S. Patent 2,934,121—April 25, 1960

THE NATIONAL PROVISIONER, NOVEMBER 26, 1960

# The Meat Trail...

## Meat Trade Institute, Inc., Elects J. Krauss President

Meat Trade Institute, Inc., an organization of approximately 75 meat packing and processing firms located in the New York City metropolitan area, has elected JOHN KRAUSS of John Krauss, Inc., Jamaica, N. Y., as president for 1960-61.

Other officers elected at the group's annual meeting are: FRITZ KATZ of Stoll Packing Corp. and ROBERT A. MARTIN of Boar's Head Provision Co., Inc., vice presidents; FRED WEINKAUFF, JR., of Fred Weinkauff, Inc., secretary, and ANDREW J. DEILE of Herman Deile, Inc., treasurer.

Directors are: CHARLES H. BOHLE of Bohle, Inc.; FRANK BRUNCKHORST of Boar's Head Provision Co., Inc.; JERRY FREIRICH of Julian Freirich Food Products, Inc.; LEONARD D. HORODENSKI of Nagel, Inc.; GEORGE W. KERN, George Kern, Inc.; FRANK D. ORZECZOWSKI, F. O. Provision Co., Inc.; FREDERICK T. SPAMER of Bedford Provisions, Inc., and HENRY THUMANN of Thumann, Inc.

## PLANTS

Geo. A. Hormel & Co., Austin, Minn., has received permission from the Planning Commission of Bloomington, Minn., to build a facility for truck storage and office space in that city. The proposed building will devote 8,000 sq. ft. to truck storage and 1,000 sq. ft. to office space.

Glad Oaks Packing Co. recently opened in Athens, Tex., and will serve customers within a 50-mile radius. The new firm, which has an initial investment of \$125,000, has been started by C. W. MURCHISON of Dallas and his two sons, CLINT, JR., and JOHN.

Preliminary steps have been taken by a group of Pawnee County, Kan., farmers and livestock producers toward the operation of their newly-formed Kansas Producers Packing Co., an outgrowth of a U. S. Department of Agriculture survey. Articles of incorporation were approved recently by the group and a board of directors was elected, according to AL SMITH of Larned, Kan., secretary-manager of the survey committee. "We are going to raise a minimum of \$1,500,000," Smith said. "We already have started taking pledges, and have begun selling stock." The group has not decided whether to buy or build a plant for its cattle and hog slaughtering operations and the manufacture of



INTERCOLLEGIATE MEAT JUDGING contest winners at American Royal Live Stock Show, held recently in Kansas City, pose with trophy presented by National Live Stock and Meat Board, sponsor of contest. Shown (l. to r.) are: Prof. R. A. Merkel, coach of Kansas State University team which won contest in competition with 17 other schools; Gary Beck, Centralia, Kan., member of Kansas State team; Harold Herring, Mutual, Okla., of Oklahoma State University team, who tied with Beck for high individual honors; Gary Swarner, Goldwater, Kan., and Elton Aberle, Sabetha, Kan., third and seventh high individuals respectively, both of Kansas State team. Having won contest for second consecutive year, Kansas State needs only one more win to gain permanent possession of Meat Board's coveted rotating challenge trophy.

sausage. The organization now will seek a charter of incorporation from the state, with a proposed authorized capitalization of \$20,000,000. Temporary directors elected are HOWARD THOMPSON of Burdette; DALLAS WELLS, Rozel; PAUL OHM-NACHT, HOWARD BARSTOW and EDWIN DOLL, Larned; LAUREL DIRKS, Pawnee Rock, and ELMER DIRKS, Garfield, all of Kansas.

The Ft. Worth, Tex., plant of John Morrell & Co., Chicago, which has been inoperative since October, 1957, was sold recently and usable equipment has been transferred to other Morrell plants. According to Morrell president W. W. MCCALLUM, the decision to abandon the Ft. Worth plant was based upon "an appraisal of the potential livestock available on the Ft. Worth market as well as a comparison of hourly wages under our contract and that of many competitors in the area."

Peyton Packing Co., El Paso, Tex., will install a system of chemical spray controls to combat odors emanating from its livestock pens. Under the planned system, 20 spray heads will be mounted on both the east and north fences of the pens and will be activated by a weather

vane and automatic control switch. When the wind is from either the east or north, the sprays will release a fog of perfumed odor controlants that is said to be effective up to five miles. The company, which is presently operating at peak capacity due to the fall cattle shipment, is attempting to relocate a large number of its holding pens in the Lower Valley, said CHARLES CHAUVET, vice president of Peyton Packing. The automatic controls are expected to be installed within the next 60 days.

## JOBS

Appointment of JOSEPH HARMUTH, JR., as assistant to ROBERT SEVENAIR, vice president in charge of operations at Stahl-Meyer, Inc., has been announced by GEORGE A. SCHMIDT, JR., president of the New York meat packing firm. Harmuth previously had been with Home Packing Co., Toledo, O., which he joined in 1955. He served as assistant to the president and later as general manager of that organization. Before joining Home Packing, he was consulting engineer for B. Heller Co., Chicago, manufacturing chemists and engineers in food processing. Harmuth is a graduate of Carnegie Institute of Technology with a degree in indus-



trial engineering and has done graduate studies in business administration at the University of Miami, Fla. In his new position at Stahl-Meyer, Harmuth will work closely with Sevenair in supervising all phases of processing for Stahl-Meyer and Ferris brand meat products.

## TRAILMARKS

Connecticut Packing Co., Inc., Bloomfield, Conn., hosted a dinner party given for the Bloomfield Fire Department, whose firehouse was all but destroyed by fire last March. A roast beef dinner was prepared by the packing firm's catering service, according to HERMAN BERCOWETZ, company secretary.

RICHARD L. ROUDEBUSH, a livestock salesman on the Indianapolis market, was elected to Congress from the Sixth Congressional District of Indiana in the general election of November 8. He is a partner in the Roubush Commission Co. at the Indianapolis Stock Yards.

The Texas Beef Council's seventh annual Beef Supper will be held in San Antonio on December 7. The Beef Supper, sponsored annually by leaders of the cattle industry to celebrate "Beef Week in Texas," officially proclaimed by the governor



**ROUND PURPLE STAMP** of federal inspection represents proud event in 38-year history of Reliable Packing Co., Chicago, which recently began operations under inspection of Meat Inspection Division, U.S. Department of Agriculture. Firm president and general manager John E. Thompson (left) and plant superintendent John Pinta (center) view carcass with Thomas J. Matthews, federal meat inspector assigned to Reliable plant.

for December 4-10, will be at the St. Anthony Hotel and will traditionally feature one of the so-called "economy cuts" of beef. HUGH FITZSIMONS, incoming president of the Council, will preside at the affair,

which will honor home economists and others who have made significant contributions to the beef industry during the past year. W. T. BONNER, Gainesville, is retiring president of the group.

PRINCE GORM of Denmark, who raises hogs on his 135-acre farm near the historic castle of Hamlet in Denmark, recently visited the Iowa farm of HAROLD MEARS, Jefferson, Ia. The prince raises the same breed of hog, Landrace, as does the Mears farm. The prince later toured swine facilities at Iowa State University at Ames and the new federal animal disease laboratories near Ames.

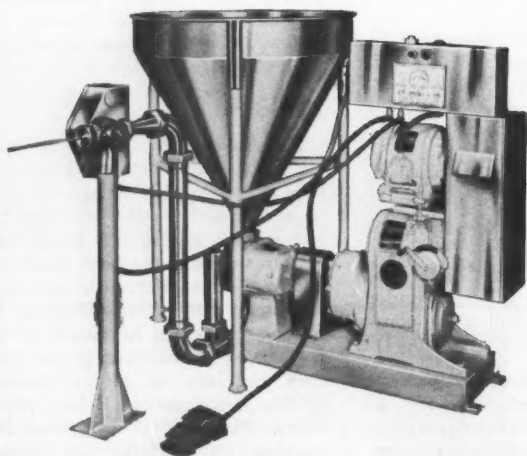
E. E. DAVIS, a cattleman from North Powder, Ore., has been elected chairman of the Oregon Beef Council for the current fiscal year. Davis previously served as president of Beef, Inc., a promotional organization created for participation in Oregon's centennial observation last year.

## DEATHS

RAMON O. BRADLEY, 62, manager of Swift & Company's sales unit at Staunton, Va., since 1939, died after an illness of two months. Bradley started with Swift in 1917 at Richmond, Va. His widow survives.

No other stuffer...at ANY price can equal the

## ST. JOHN #2015 CONTINUOUS STUFFER



5000 lbs. of HOT DOGS  
PER HOUR!

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Write, wire, phone

**ST. JOHN & CO.**  
5800 S. Damen Ave., Chicago 36, Illinois

## Revamped Group to Make Meat Package Studies

The Institute For Better Packaging, with headquarters in Chicago, has been reorganized to serve as the trade association of paperboard packaging manufacturers and will be devoted to conducting research and promoting packaging techniques for meat, dairy and frozen food products, according to Jack Hutchinson, chairman.

The organization, with 27 charter company members, will place major emphasis on studies and activities involving technological improvements, marketing analyses, package design, package machine developments, coatings and quality control for meat and meat products, edible fats and other products.

At the same time, the executive committee announced that the Paraffined Carton Research Council, which was formed originally to develop research and statistical information, will be discontinued. Its functions will be included as an integral part of the new Institute For Better Packaging.

Ultimate aims of the association include: 1) well-planned research programs not generally undertaken by individual companies; 2) development of standardized procedures and new techniques to insure better cartons and customer satisfaction, and 3) compilation and dissemination of information concerning production, warehousing and inventory problems affecting the industry and its customers.

In the field of graphic arts, the association will continue to combine its resources to improve the appearance and usefulness of packages. It will emphasize the importance of the printed message, picture of product, recipes and product information in helping customer companies sell their products to the retail trade more readily.

## NEW TRADE LITERATURE

### Packinghouse Trucks (NL 1167):

The Globe Company has recently made available its new 30-page catalog covering its line of meat and by-products' handling equipment, such as trucks, vats, drums, tables and miscellaneous items for efficient meat and by-products handling in meat packing plants.

### Friction Smoke Generator (NL 1200):

The Meat Packers Equipment Co. has recently published a folder describing its new line of smoke generators. The folder outlines in detail all the pertinent facts of the various types of units manufactured by the company, along with a list of satisfied customers.

### Air-Powered Stunners (NL 224):

A new four-page brochure on economical humane slaughtering of meat animals with Thor air-powered captive-bolt stunners is now available to abattoirs. The material features the newest Thor SG-1 pneumatic sheep and lamb stunner and the CG-2 cattle stunner of Thor Power Tool Co., Aurora, Ill.

### Industrial Scales (NL 1197):

General purpose high speed precision balances, designed for small capacity industrial weighing operations, are described and illustrated in a new bulletin offered by the Exact Weight Scale Co., Columbus, O. The versatile Series "K" balances are available in 800 to 4,000 gram sizes.

### Stretcher-Sealers (NL 1174):

A bulletin which provides technical data and design features on Strap-binder units for application of flat steel strapping has been published by the A. J. Gerrard Co.

### Heat Sealing Polyethylene (NL 1096):

A new two-page technical data sheet that lists the problems, causes and corrective measures in

heat sealing polyethylene film is available from U.S. Industrial Chemicals Co., 99 Park ave., New York City 16. Difficulties encountered in heat sealing are often caused by improper use or design of heat sealing equipment.

### Carbon Dioxide Blast Chilling (NL 1213):

The Pure Carbonic Co. has recently issued an expanded six-page brochure on the use of carbon dioxide in a new process called "blast chilling" for attaining desired shipping temperatures in trucks and rail cars quickly and economically after loading.

### Refrigerated Trailer (NL 1194):

The Perfection Division of Hupp Corporation, Cleveland, announces a four-page bulletin describing its new refrigerated trailer for moving perishable produce by highway or piggy-back. The new 40-foot reefer employs a sandwich of rigid insulation and fiberglass-reinforced plastic skins to make a seamless box.

### Fluid Meters (NL 1099):

Types, features, operation, application, specifications and maintenance are covered in the new eight-page Bulletin 20 published by the Bailey Meter Co., 1050 Ivanhoe rd., Cleveland, Ohio.

### High Pressure Pump (NL 1147):

A new bulletin listing 13 features of a quick disassembly unit designed for handling most processing fluids has been published by the Sonic Engineering Co. of Stamford, Conn.

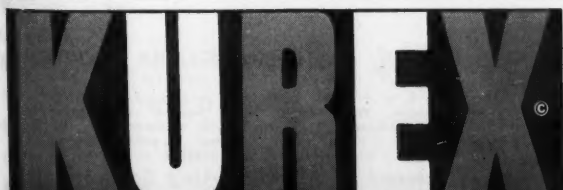
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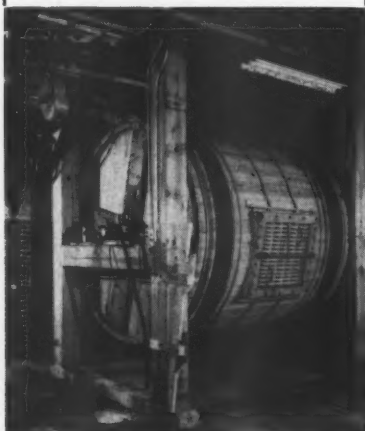
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DRUM CURE HAS THESE  
ADVANTAGES:

- Rapid Cure
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- Improved Quality
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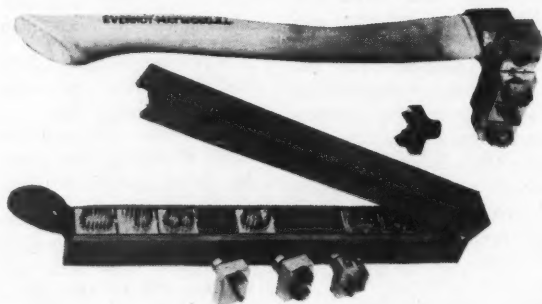
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makes  
good  
sausage?*

THE experienced Sausage Maker—who combines traditional know-how with modern methods. We know the excellence of our products is fully recognized in his competent hands.



OLD MILWAUKEE & TREASURE ISLAND SEASONINGS, SODIUM CASEINATE, GLUTAMAL  
P.O. BOX 337, CUDAHY, WISCONSIN • HU 1-8900

## Lever Locking HOG SLAPPER



See page K/EV

**HOLDS 4 INTERCHANGEABLE INSERTS**

Holds 1, 2, 3, or 4 digits. Digits may be changed individually in any rotation. Recommended where frequent interchanging of characters is required with sufficient time between to permit changing. Furnished complete with wood case and digits 0 through 9.

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since 1920**



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Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

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**LEASE YOUR ICE MAKING MACHINE**  
720 lbs. to 5000 lbs. per 24 hours. Hard, dry, slower melting ice flakes. Self-contained or remote models, complete with storage bin. FL-543, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BROKER:** Houston broker wants connection on fresh pork, offals, freezer items, smoked and cured meats for chains, institutions and wholesalers. W-547, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED OUTLET:** For a supply of boneless or carcass cows or bulls. Also dressed calves. Plant located in Southwest. W-558, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANTS FOR SALE

**COMPLETE—MODERN PACKING PLANT**  
Located in good livestock producing area with large local market territory. Capacity 425 cattle and 500 hogs per week—more if desired. Has sausage kitchen, lard room and rendering room. Must be seen to be appreciated. Priced to move. Terms available.  
FS-557, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**GOVERNMENT INSPECTED:** Slaughterhouse for sale cheap. Good coolers and nice boning room. Located in Chicago area. FS-559, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE:** New U.S.D.A. Approved beef slaughter plant. Write for brochure. QUEEN CITY PACKING CO., Box 2444, Springfield, Missouri

**CALIFORNIA RENDERING PLANT FOR SALE.** REASONABLE. QUICK ACTION. FS-542, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANT WANTED

**PACKINGHOUSE OPERATOR:** Desires to make substantial investment in plant, on working basis. Age 45, broad experience in beef. Replies confidential. PW-556, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT WANTED

**WANTED:** Used Toledo Scales, model 0867. ALBERT F. GOETZE, INC., P. O. Box 1017 Baltimore 3, Md.

## EQUIPMENT FOR SALE

### SPECIAL

**SHARPLES SUPER DECANter CENTRIFUGE:** Model PN-14. For use in low temperature rendering process. All stainless steel contact parts.

**AARON EQUIPMENT COMPANY**

9370 Byron St., Schiller Park, Ill.  
Telephone GLadstone 1-1500

**FOR SALE:** No. 422 "Boss" friction carcass dropper with spring actuated return. Brand new. Never used. Will sell cheap to quick buyer. FS-555, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MINCE MASTER 50 H.P. LIKE NEW.** One meat loaf oven, manufacturer—Advance Oven Co. One 35 ton Baker Freon compressor with motor. FS-540, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE:** French Oil Co. type 2-S screw type extraction presses, 300 psi, tempering bins, 60 HP motor and drive. Perry Equipment Corporation, 1404 N. 6th St., Philadelphia 22, Pa.

THE NATIONAL PROVISIONER, NOVEMBER 26, 1960

## EQUIPMENT FOR SALE

### THE LAZAR COMPANY

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PHONE CANal 4-6200

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**MACHINERY FOR MEAT PACKERS—**  
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**and ALLIED FOOD INDUSTRIES**

One—1958 Chevrolet Truck, 6 cylinder, 14 ft. aluminum body. Model M Thermo King. Beef rails. 30,000 miles on new motor. 2-speed axle, 4-speed transmission.

Complete Wiener skinning and packaging line, Tee Cee Peeler and destinger. Four Exact Weight scales, stainless steel tables and conveyor.

Ty Linker, perfect condition. Tilt-top table.

Beef loin rack—All galvanized metal.

Exact Weight scales—25# Maximum heavy duty

Fourteen Wear-Ever containers.

Three—Smoke generators—ATMOS

Magnetic Trap

Two—Loaf Pan Baskets

Cryo-Vac Hot Air Tunnel complete with Conveyor and Sheeter

150 ton Albright-Neil Dry Rendering Press

MR. JOSEPH E. LINDEN, General Mgr.

GREENLEE PACKING COMPANY

SIoux FALLS, S. DAK. Telephone: Edison 8-6061

### WOODEN WIRE-BOUND CONTAINERS

12 inches wide, 12 inches deep, 19 inches long. Guaranteed LIKE-NEW. Delivered within 100 mile radius of Benton Harbor, Michigan. 22¢ each.

**BEN LITOWICH & SON PACKAGING CO.**

311—9th Street BENTON HARBOR, MICHIGAN

### ANDERSON EXPELLERS

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### COMPLETE PLANT LIQUIDATION SALE

Luer Bros. Packing Co.  
Alton, Illinois  
(Across River from St. Louis)  
December 14 & 15.

Watch for our 2-page Ad in the next issue of the National Provisioner.

TY-PEELERS: (3) mdl. 500 .....ea. \$2,750.00  
TY-LINKERS: (5) .....ea. \$1,400.00

### SPECIAL OFFERING

Complete Rendering Plant

Bids Invited.

ROTARY BONE CRUSHER: Dupps #148, 20 HP. mtr. HORIZONTAL BLOOD DRYER: Dupps 4' x 10', 20 HP. mtr.

COOKERS: (2) Rujak #717, 5' x 9', 25 HP. mtr. HOT WELL: #25, w/3 thermostat controls, 3 Dupps Vapor Condensers.

ELECTRONIC COOK RIGHT CONTROL: for 3 Cookers.

CURB PRESS: Dupps #10A, 500 ton, w/Dupps 98 electric Hydraulic Pump.

GREASE SETTLING TANK: Dupps #104, double unit, w/platform & controls.

PUMP: Moyno, electric, type SDD Fr-F3, 1/2 HP. mtr. PERCOLATORS (2) Dupps—for Cookers.

### Armour & Co.—Oklahoma City

### continued Close Out Sale

O-5002—BACON PRESS: Anco mdl. #800 \$1,500.00  
O-5114—EXPELLER: Anderson RB, shop 2544

w/Magnetic Separator belt .....\$4,250.00  
O-5072—SAUSAGE STUFFERS: (3) Buffalo #3,

300 lb. cap., less valves .....ea. \$ 450.00  
O-5104—COOKERS: (3) Anco 5' x 9', flat heads,

15 HP. mtr. ....ea. \$1,350.00  
O-5047—BACON SKINNER: Townsend #52, \$ 750.00

O-5170—HIDE SHAKER: Can Pac style, like new .....Bids requested.

O-5221—TRIPE WASHERS: Anco, 36" dia. x 8' long, 1 1/4" perforations, 5 HP. ....\$ 400.00

O-5230—SIDE FINGER CONVEYOR: chain type, 350' long, fingers 36" c-c, w/vari speed drive \$1,500.00

O-5239—SHEEP & CALF BLEEDING CONVEYOR: drop finger type, 150' long, fingers 5' c-c \$ 450.00

### Current General Offerings

2930—SLICER: U.S. Berkel mdl. 15-A, heavy duty, stainless steel, 5 HP. mtr. ....\$ 990.00

2931—GRINDER: Custom Built Tandem, type #56, 10 HP. 220/440, 3 phase mtr. ....\$ 750.00

2932—SLICER: U.S. Berkel mdl. H. D. #3 1 HP. mtr., very good condition .....\$1,000.00

2933—UNIT COOLERS: (2) Frick AU103, ea. \$1,000.00

2934—UNIT COLLER: Frick, AU, size 1002, \$1,200.00

2935—UNIT COOLERS: (6) ceiling mtd., ea. \$ 300.00

2936—AMMONIA COMPRESSOR: Frick, 4 1/4 x 4 1/4, 15 HP. mtr. ....\$ 600.00

2937—CONDENSOR: Frick Evaporative, 25 ton capacity .....\$2,000.00

2938—COMPRESSOR: Frick (Ammonia) 6-cyl., 3 1/2 x 5 1/4, 328 rpm, 40 HP. ....\$ 2,200.00

2939—SLICER: Enterprise mdl. #47, w/transfer & weighing device & #779A Interleaver, \$4,500.00

2855—FROZEN MEAT SLICER: GEMCO 2-16, auto. feed, stainless table, 3 HP. mtr. ....\$2,500.00

2890—HYDRAULIC CURB PRESSES: (2) French Oil Mill, 450 ton, 17" dia. ram, w/steam pumps, in very good condition, on foundation, ea. \$2,350.00

2894—HAMMERMILL: Gruendler mdl. 1929, 60 HP. TEFC mtr., on foundation, \$ 895.00

2825—HOG: Mitts & Merrill #CRB-12, 2-sets knives, 40 HP. elec. mtr. & controls, on foundation .....\$1,450.00

2891—SHREDDER: Mitts & Merrill mdl. 13CDH3, 25 HP. mtr., on foundation, \$ 450.00

2892—AUTOMATIC BAGGING SCALE: Richardson mdl. G-38, very good cond. on foundation .....\$ 475.00

2832—MIXER: Boss #25, stainless steel trough, hand tilt, less mtr. ....\$1,200.00

2910—DICER: (Diana) C. E. Dippel #2, \$ 950.00

2830—STUFFER: Globe 500# cap. complete w/air piping & stuffing valves .....\$1,250.00

• New, Used & Rebuilt Equipment

• Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WAshash 2-5550

# BARLIANT & CO.

# CLASSIFIED ADVERTISING

[Continued from page 59]

## POSITION WANTED

**SAUSAGE SUPERINTENDENT:** Wants position. I am a German with over 35 years' experience in the packing industry. Trade learned in Germany. Have connections with large packers. Daily production 40 to 50,000 pounds, domestic and foreign sausage. Guarantee results. Sober, good references, available by first of the year. Write to Box W-528, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PLANT SUPERINTENDENT:** In early thirties, experienced in all phases of meat packing, canning and selling of by-products. Desires position in Calgary or Edmonton Canada area. Would consider position other than superintendent. Available Jan. 1st. W-531, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT:** 46 years of age, high school graduate, 2 years' college accounting. Complete experience—manufacturing, slaughtering, cutting, costs and yields. Would be valuable as assistant to plant manager. W-527, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**Deutscher Wurstspezialist,** 27 Jahre, ledig, ehrlich, zuverlässig, 10 Jahre Praxis, Erfahrungen in den neuesten Herstellungsmethoden sucht interessante Tätigkeit ab 1. Dezember. Etwas englisch sprechend. Angebote an Fred Sinn 1804 N. Halsted Street, Chicago 14 Illinois Phone MO-hawk 4-4560

## MANAGER

**THOROUGH KNOWLEDGE:** Of all phases of packinghouse management and operations. 28 years' practical experience, livestock buying through sales. Capable, aggressive, money maker. W-544, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER:** Capable of directing entire process of edible and inedible rendering plant. Will relocate. W-545, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MEAT-SALES-MANAGEMENT:** All phases of packinghouse. Can load, LCL, chain sales. Under 40. Aggressive. Family man. East of Mississippi. W-546, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CASING FOREMAN:** Experienced, dependable. Can handle any large or small casing operations. W-525, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOREMAN CASINGS:** Cattle, hogs and sheep. Soaking, grading. Practical experience of 30 years. W-526, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WANTED:** Company to represent in midwest. Experienced man contacting meat industry desires lines to handle as manufacturers' agent. W-532, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CASING FOREMAN:** 25 years' experience, non-drinker, honest. Will go anywhere. NICK SEKAS, 522 West North St., Piqua, Ohio. Telephone PR 3-1177

**PLANT SUPERINTENDENT:** Age 52, desires change. 30 years' practical experience and proven ability. Thorough knowledge. Available within 30 days. W-515, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**HOTEL-RESTAURANT MANAGEMENT:** Executive. Highly qualified, all phases, specialty sales management. 10 years' experience. Family, college graduate. 37 years old. W-530, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HELP WANTED

### RESEARCH KITCHEN PRODUCT DEVELOPMENT

Leading national supplier of basic ingredients to the Food Industry has excellent opportunity in its Research and Product Development kitchen. The company is located in Chicago. The applicant should have 10 years experience in meat processing including curing, smoking, sausage manufacturing, and related meat areas. Should have enough supervisory and organizing experience to direct Research and Development activities. Should be creative and research minded. Excellent salary for the man with the proper qualifications. Reply in detail stating experience and salary required.

W-548, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

### SALESMAN-SALES MANAGER SAUSAGE & CELLAR PRODUCTS

Well established growing medium sized firm needs sales manager or young aggressive salesman with sales management potential, to handle sales to established customers and to build sales in Chicago area. Knowledge of market helpful. Excellent opportunity to become key man. Salary and profit participation. Reply in confidence. W-533, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**LARGE CASING HOUSE:** Requires salesman with some knowledge of sausage manufacturing, preferably willing to locate on east coast. Sausage maker with sales ability will be considered. Good salary, plus expenses. All replies strictly confidential. Enclose picture. W-534, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ASSISTANT SALES MANAGER:** Wanted by leading sausage processing company featuring specialties. Principal responsibility—supervising sales to chains. This is a permanent position with strong incentives, for the right party. W-535, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**SALESMAN:** Chicago area, to sell boneless beef and beef cuts to wholesalers, processors and institutions. We are looking for an experienced man to take over present accounts and develop new outlets. We are an old established house with good reputation in the area. Send complete resume and salary requirements in first letter. Replies will be kept in confidence. Box W-538, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**INDUSTRIAL ENGINEER:** Mississippi, city of 10,000. Modern beef, pork and canning plant. 500 employees, has opening for industrial engineer. Must be capable of maintaining time study program, layout, and cost reduction. Reply to: Mr. Royce Green, % Bryan Brothers Packing Company, P. O. Box 338, West Point, Miss. Phone 375.

**COOKER & SMOKER WANTED:** For sausage kitchen. Please state experience, references and salary expected. W-554, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

## HELP WANTED

IF you are now selling some item or other to the Sausage Makers anywhere in the United States, you should also be able to sell them our Sausage Casings. Write for details.

SAYER & COMPANY, INC.  
810 Frelinghuysen Avenue  
Newark 12, New Jersey

**WOULDN'T YOU LIKE TO LIVE IN FLORIDA?** Need foreman for pork cutting, inedible rendering, beef fabricating and boning, also supervisors and specialty men. Please write giving qualifications and salary needs. W-549, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## COMPTROLLER WANTED

**FOR MEDIUM LARGE SIZE:** Packinghouse with several distributing branches. Salary well up in 5 figure bracket. Tremendous opportunity for rapid advancement for completely proven experienced accountant-comptroller with old company, national sales. Definitely confidential. W-550, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**OFFICE MANAGER:** Progressive young meat processing plant in New York state is looking for a controller. This man should have experience in accounting for the meat packing business. Plant office is equipped with I.B.M. system. Send details of qualifications. W-551, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**BOOKKEEPER & OFFICE MANAGER:** Small packinghouse in New York. Salary \$150.00 per week. Write full particulars. W-552, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**WORKING FOREMAN WANTED:** Capable of supervising the entire staff of a sausage kitchen. Please state experience, references and salary expected. W-553, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**WANTED:** Retired government grader or B.A.I. man for part time job in Chicago. Write Box W-536, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

### MAKE THESE PRODUCTS IN THE U.S.A.

**PROCESSES AVAILABLE:** For production of Central and Eastern European meat products. Prague ham, Prager and Debreceiner frankfurters, Hunter, durable and fresh salamis and a hundred other specialties. FS-512, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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**HAM BOILER CORPORATION**  
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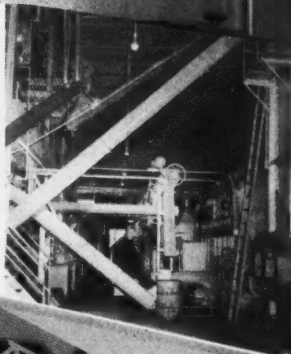
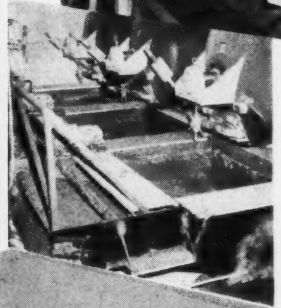
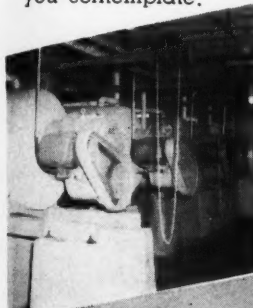
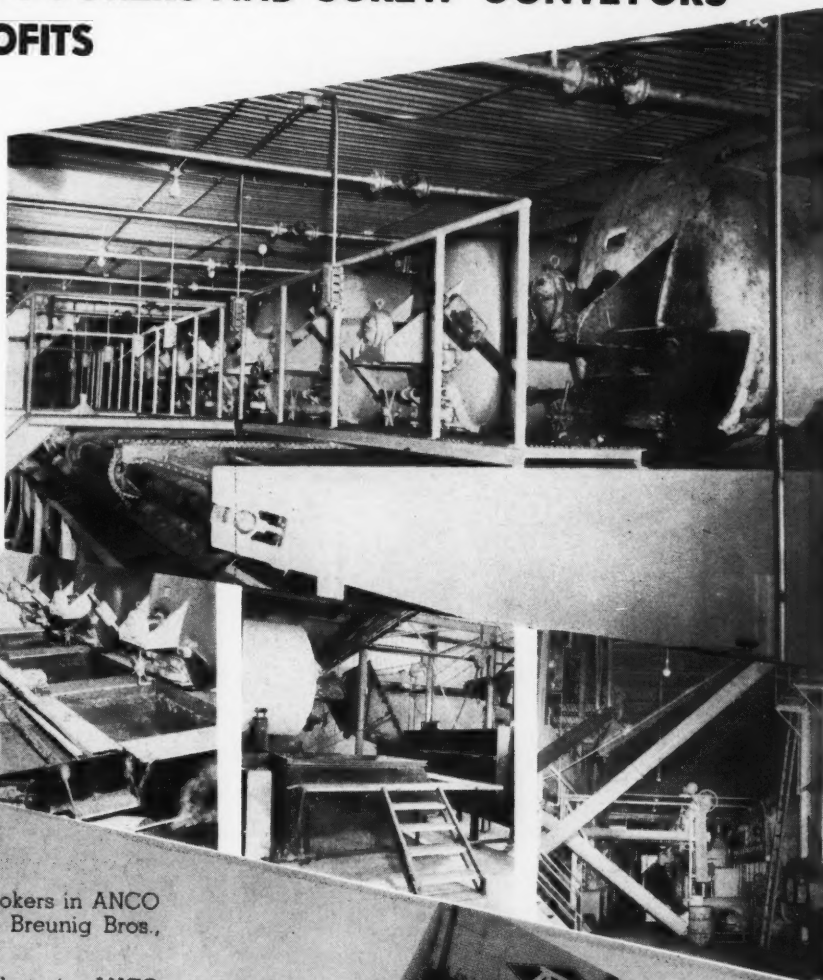
# PLANNED RENDERING PLANTS

## USE POW-R-PAK COOKERS AND SCREW CONVEYORS FOR BIGGER PROFITS

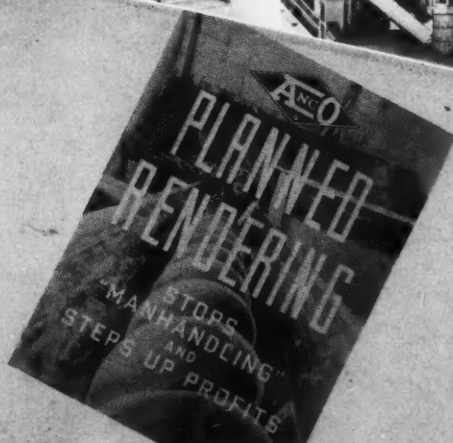
Whether you require one cooker or many, ANCO Engineers can and will help you lay out and equip the most modern installation.

The handling of materials by conveyors, an ANCO specialty, will improve your competitive position.

ANCO planned mechanization will insure maximum efficiency in the modernization of your old plant or in the new one you contemplate.



1. SEVEN POW-R-PAK Cookers in ANCO equipped new plant of Breunig Bros., Wahoo, Nebr.
2. FIVE POW-R-PAK Cookers in ANCO equipped new plant of Sioux Falls Rendering Co., Sioux Falls, S. D.
3. THREE ANCO POW-R-PAK Cookers in new O'Neill Pkg. Co. plant, Omaha, Nebr.
4. TWO POW-R-PAK Cookers in ANCO equipped new plant of Kaluzny Bros., Joliet, Ill.
5. Completely Conveyorized Breunig installation.



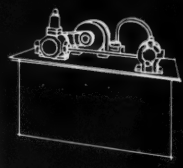
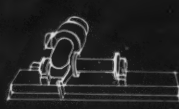
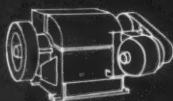
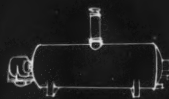
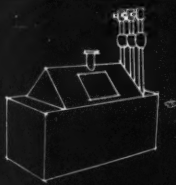
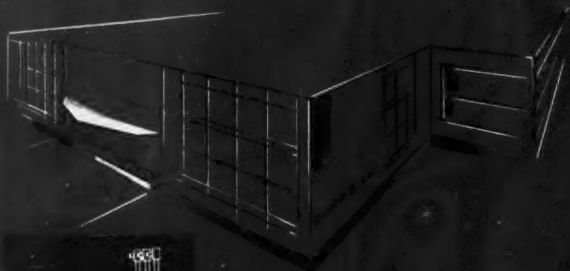
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For twenty-five years we at Dupps have pioneered in the rendering and meat packing equipment field. The combination of our engineering know-how and our excellence in fabrication has produced many firsts, many advancements and refinements that have helped you, our customers. Now, at the start of our second twenty-five years, we pledge continued attention to these advancements and refinements for your advantage.

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